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quick bread

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67 Top-Rated Recipes for **Artisan Bread**

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New Ways with **Banana Bread**

Simple Stir-Together Loaves

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ZUCCHINI BANANA BREAD
p. 100

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EDITORIAL & ADVERTISING OFFICE
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Phone: (205) 995-8860

SUBSCRIPTIONS & CUSTOMER SERVICE
Bake from Scratch
P.O. Box 6021, Harlan, IA 51593
Phone: (888) 647-7304
Email: *BFScustserv@cdsfulfillment.com*

bakefromscratch@hoffmanmedia.com

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BREAD BAKING IS ONE OF THE GREATEST PLEASURES IN LIFE,

and it can be made in a cinch with these fast, simple quick breads. Nothing should hold you back from baking bread from scratch, not even busy weeknights. Enter the quick bread, a mix-and-bake treasure for every baker. It's a "no yeast, no problem" solution for days when you're looking for a baking session on demand.

In this collection of our all-time favorite quick bread recipes, we're hitting on all of the classics and pumping up the volume on a few, too, putting birthday cake and snickerdoodle twists on loaves and remixing the biscuit formula with goat cheese and browned butter. From indulgent muffins to sweet and savory scones (the Gruyère Prosciutto Scones on page 41 have "must-bake" written all over them!), you'll find all of your favorite breakfast picks. Try our one-bowl loaves you can serve for breakfast or dessert. The Apple Butter Pull-Apart Loaf (page 84) is perfect for fall.

Use those overripe bananas with our fun twists on one of my favorite throwback quick breads, banana bread. From an espresso and chocolate-swirled banana muffin to a gorgeous loaf with zucchini and whole bananas (our cover star!), you won't want to miss this banana bread bonanza.

These are the recipes you'll turn to for some uncomplicated comfort, whether you're looking for the next showstopping scone to open up brunch or the perfect loaf cake to close out dinner. Enjoy the simpler side of bread baking with these artisan quick breads.

Visit *bakefromscratch.com* and follow us for daily baking inspiration.

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Happy baking!

Brian Hart Hoffman
Editor-in-Chief

New Book! VOLUME 2

bake
FROM SCRATCH
ARTISAN RECIPES FOR THE HOME BAKER

This collection of recipes from the second year of *Bake from Scratch* magazine features endless inspiration for home bakers. From the essential hot cross buns and coffee cakes to grilled South African breads and seasonal recipes for baking with strawberries, rhubarb, plums, and more, this hardcover, high quality cookbook is the go-to resource for those looking to bake artisanal goods at home

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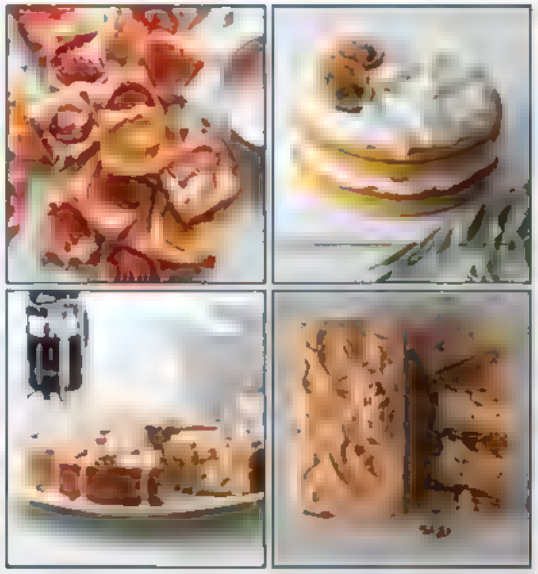

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MUFFINS

OUR MUFFINS ARE THE NO-FUSS CHAMPIONS OF BREAKFAST AND AFTERNOON CRAVINGS, PACKING MATCHA-SESAME, RHUBARB-GINGER, BANANA-ESPRESSO TWISTS, AND MORE

PEAR-WALNUT MUFFINS WITH VANILLA BEAN-GINGER STREUSEL

Makes 24

Simultaneously airy and decadent, these muffins are the perfect treat for cool mornings. The vanilla bean in the streusel softens the punch of the ginger to give a rich sweetness with a mellow bite

- **2 cups (250 grams) all-purpose flour**
- **1½ cups (337.5 grams) diced pear**
- **1 cup (200 grams) granulated sugar**
- **1 cup (113 grams) chopped walnuts**
- **1 teaspoon (5 grams) baking powder**
- **1 teaspoon (2 grams) ground ginger**
- **1 teaspoon (2 grams) ground cinnamon**
- **1 teaspoon grated fresh nutmeg**
- **½ teaspoon (2.5 grams) baking soda**
- **½ teaspoon (1.5 grams) kosher salt**
- **3 large eggs (150 grams)**
- **1 cup (240 grams) sour cream**
- **½ cup (120 grams) whole buttermilk**
- **¼ cup (57 grams) unsalted butter, melted and slightly cooled**
- **1 teaspoon (6 grams) vanilla bean paste**
- **Vanilla Bean-Ginger Streusel (recipe follows)**

1. Preheat oven to 375°F (190°C). Butter and flour 2 (12-cup) muffin pans, or line with paper liners.
2. In a large bowl, whisk together flour, pear, sugar, walnuts, baking powder, ginger, cinnamon, nutmeg, baking soda, and salt.
3. In a medium bowl, whisk together eggs, sour cream, buttermilk, melted butter, and vanilla bean paste. Fold egg mixture into flour mixture just until combined. Divide batter among prepared muffin cups. Top with Vanilla Bean-Ginger Streusel.
4. Bake until a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool in pans for 5 minutes. Serve warm or at room temperature.

Vanilla Bean-Ginger Streusel

Makes 1½ cups

- **¾ cup (94 grams) all-purpose flour**
- **¼ cup (50 grams) granulated sugar**
- **¼ cup (55 grams) firmly packed light brown sugar**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ teaspoon (1 gram) ground ginger**
- **1 vanilla bean, split lengthwise, seeds scraped and reserved**
- **¼ cup (57 grams) unsalted butter, melted**

1. In a medium bowl, whisk together flour, sugars, salt, ginger, and reserved vanilla bean seeds. Drizzle with melted butter, and stir with a wooden spoon until combined. Crumble with your fingertips until desired consistency is reached.

BANANA CHOCOLATE ESPRESSO SWIRL MUFFINS

Makes 8

We're not sure if these muffins are breakfast or dessert, but we promise not to judge if you eat one (OK, three) hot out of the oven. (They're THAT good.)

- **1 cup (170 grams) semisweet chocolate morsels**
- **1½ tablespoons (9 grams) espresso powder**
- **2¼ cups (281 grams) all-purpose flour**
- **¾ cup (150 grams) granulated sugar**
- **1 teaspoon (5 grams) baking soda**
- **½ teaspoon (1.5 grams) kosher salt**
- **1 teaspoon (2 grams) ground cinnamon**
- **½ teaspoon grated fresh nutmeg**
- **1½ cups (341 grams) mashed banana (about 3 medium bananas)**
- **2 large eggs (100 grams)**
- **½ cup (112 grams) vegetable oil**
- **¼ cup (60 grams) whole buttermilk**
- **1 tablespoon (21 grams) unsulphered molasses**
- **1 teaspoon (4 grams) vanilla extract**

1. Preheat oven to 350°F (180°C). Line 8 jumbo muffin cups with parchment or paper liners, or spray with cooking spray.

2. In the top of a double boiler, combine chocolate and espresso powder. Cook over simmering water until chocolate is melted. Remove from heat, and let cool.

3. In a large bowl, whisk together flour, sugar, baking soda, salt, cinnamon, and nutmeg. In a medium bowl, whisk together banana, eggs, oil, buttermilk, molasses, and vanilla. Make a well in center of flour mixture; add banana mixture, stirring just until moistened. Spoon 1½ cups (330 grams) batter into a small bowl, and stir in chocolate-espresso mixture.

4. Spoon banana batter into prepared muffin cups, filling two-thirds full. Using the back of a spoon, make a shallow trench in center of each muffin cup. Spoon in chocolate-espresso batter, and swirl with a wooden pick.

5. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 5 minutes. Serve warm or at room temperature.

Photo by Stephen DeVries

BEET AND GOAT CHEESE MUFFINS WITH ORANGE STREUSEL

Makes 8

Your favorite salad gets a sweet makeover in muffin form. Beet Purée adds moisture and tenderness. Goat cheese serves as a salty juxtaposition and lets the natural sweetness of the beets shine through

4 ounces (115 grams) crumbled goat cheese
1⅔ cups (209 grams) all-purpose flour
1 cup (200 grams) granulated sugar
2 tablespoons (6 grams) orange zest
2 teaspoons (10 grams) baking powder
1 teaspoon (3 grams) kosher salt
1 cup (240 grams) sour cream
3 large eggs (150 grams)
Beet Purée (recipe follows)
⅓ cup (112 grams) vegetable oil
1 cup (113 grams) chopped pecans
Orange Streusel (recipe follows)

1. Preheat oven to 350°F (180°C). Line 8 jumbo muffin cups with parchment or paper liners, or spray with cooking spray
2. In a large bowl, whisk together goat cheese, flour, sugar, zest, baking powder, and salt. In a medium bowl, whisk together sour cream, eggs, Beet Purée, and oil. Make a well in center of goat cheese mixture; add sour cream mixture, stirring just until moistened. Fold in pecans. Spoon batter into prepared muffin cups. Top with Orange Streusel
3. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 5 minutes. Serve warm or at room temperature

Beet Purée

Makes ½ cup

1 tablespoon (14 grams) olive oil
2 large beets (185 grams), greens trimmed

1. Preheat oven to 400°F (200°C). Drizzle oil over beets, and wrap loosely in foil. Bake until beets are fork tender, 45 minutes to 1 hour
2. When cool enough to handle, peel beets, and transfer to the work bowl of a food processor. Process until beets are puréed, 2 to 3 minutes.

Orange Streusel

Makes 2½ cups

1⅔ cups (209 grams) all-purpose flour
½ cup (67 grams) granulated sugar
⅓ cup (73 grams) firmly packed light brown sugar
2 tablespoons (6 grams) orange zest
½ teaspoon (1.5 grams) kosher salt
½ cup (113 grams) unsalted butter, melted

1. In a small bowl, whisk together flour, sugars, zest, and salt. Drizzle with melted butter, and stir with a wooden spoon until combined. Crumble with your fingertips until desired consistency is reached

Photo by Stephen DeVries

PEACH AND BLUEBERRY CORNMEAL MUFFINS

Makes 12

Doubling down on crunchy texture with cornmeal and almond-flecked streusel, these fruity quick breads are the best way to enjoy peaches for breakfast

- **1 cup (227 grams) unsalted butter, softened**
- **2½ cups (550 grams) firmly packed light brown sugar**
- **4 large eggs (200 grams), room temperature**
- **2 teaspoons (8 grams) vanilla extract**
- **3 cups (375 grams) all-purpose flour**
- **1 cup (150 grams) cornmeal**
- **2 teaspoons (10 grams) baking powder**
- **2 teaspoons (10 grams) baking soda**
- **1 teaspoon (3 grams) kosher salt**
- **1 cup (240 grams) whole buttermilk, room temperature**
- **1 cup (240 grams) peach purée***
- **3 cups (675 grams) diced fresh peaches (about 4 medium peaches)**
- **1 cup (170 grams) fresh blueberries**
- **Almond Streusel (recipe follows)**

1. Preheat oven to 425°F (225°C). L ne a 12-cup muffin pan w th parchment or paper ıners, or spray wells w th cooking spray.
2. In the bowl of stand m xer fitted w th the paddle attachment, beat butter and brown sugar at medium speed unt l fluffy, 3 to 4 minutes, stopp ng to scrape sides of bowl. Add eggs, one at a time, beat ng well after each addition. Beat n vanil a
3. In a medium bowl, whisk together flour, cornmeal, baking powder, baking soda, and sa t. W th m xer on ow speed, gradually add flour mixture to butter mixture a ternate y with buttermilk and peach purée, beg nning and ending with flour mixture, beating just until combined after each addition Fo d in peaches and bluebernes Spoon batter nto prepared muffin cups, fi ing three-fourths fu l. Top w th Almond Streusel
4. Bake for 5 minutes. Reduce oven temperature to 350°F (180°C), and bake until golden brown and a wooden pick inserted in center comes out clean, 30 to 35 minutes more, loosely covering with foil after 15 minutes of baking to prevent excess brown ng

**To make peach purée, slice and peel 2 medium peaches (334 grams). Place in the work bowl of a food processor, and purée until smooth. Makes about 1 cup (240 grams) purée*

Almond Streusel

Makes about 4 cups

- **1½ cups (188 grams) all-purpose flour**
- **¾ cup (85 grams) sliced almonds**
- **¾ cup (165 grams) firmly packed light brown sugar**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ cup (113 grams) unsalted butter, melted**

1. In a small bowl, whisk together flour, almonds, brown sugar, and salt. Add me ted butter, stirring until m xture is crumbly. Refrigerate in an a r t ght container for up to 2 weeks.

RHUBARB-GINGER MUFFINS WITH RHUBARB-VANILLA BEAN STREUSEL

Makes 18

We love the tiny bursts of red that diced rhubarb brings to this tender treat's batter. Ginger lends just the right amount of kick, and a vanilla bean streusel topping packs the perfect crunch.

- **2 cups (250 grams) all-purpose flour**
- **1 cup (200 grams) granulated sugar**
- **1 teaspoon (5 grams) baking powder**
- **1 teaspoon (2 grams) ground ginger**
- **1 teaspoon grated fresh nutmeg**
- **½ teaspoon (2.5 grams) baking soda**
- **½ teaspoon (1.5 grams) kosher salt**
- **1½ cups (150 grams) diced rhubarb**
- **3 large eggs (150 grams)**
- **1 cup (240 grams) sour cream**
- **½ cup (120 grams) whole buttermilk**
- **¼ cup (57 grams) unsalted butter, melted and slightly cooled**
- **1 teaspoon (6 grams) vanilla bean paste**
- **1 tablespoon (3 grams) lemon zest**
- **Rhubarb-Vanilla Bean Streusel (recipe follows)**

1. Preheat oven to 375°F (190°C). Butter and flour 18 muffin cups, or line with paper liners.
2. In a large bowl, whisk together flour, sugar, baking powder, ginger, nutmeg, baking soda, and salt. Stir in rhubarb.
3. In a medium bowl, whisk together eggs, sour cream, buttermilk, melted butter, vanilla bean paste, and zest. Fold egg mixture into flour mixture, stirring just until combined. Divide batter among prepared muffin cups. Top with Rhubarb-Vanilla Bean Streusel.
4. Bake until a wooden pick inserted in center comes out clean, 20 to 30 minutes. Let cool in pans for 5 minutes. Serve warm or at room temperature.

Rhubarb-Vanilla Bean Streusel

Makes 2 cups

- **¾ cup (94 grams) all-purpose flour**
- **¼ cup (50 grams) granulated sugar**
- **¼ cup (55 grams) firmly packed light brown sugar**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ teaspoon (1 gram) ground ginger**
- **1 vanilla bean, split lengthwise, seeds scraped and reserved**
- **¼ cup (57 grams) unsalted butter, melted**
- **½ cup (50 grams) finely diced rhubarb**

1. In a medium bowl, whisk together flour, sugars, salt, ginger, and reserved vanilla bean seeds. Drizzle with melted butter. Using a wooden spoon, stir to combine. Crumble with your fingertips until desired consistency is reached. Fold in rhubarb.

MATCHA-ALMOND MUFFINS WITH BLACK SESAME STREUSEL

Makes 8

Green tea fans, rejoice! Now you can have your tea and eat it, too. These tender green tea muffins are not only visually striking but positively delicious, too. The savory Black Sesame Streusel perfectly offsets the sweet matcha.

- **2 cups (250 grams) all-purpose flour**
- **1 cup (96 grams) almond flour**
- **2 teaspoons (10 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **½ teaspoon (2.5 grams) baking soda**
- **1 cup (220 grams) firmly packed light brown sugar**
- **1 cup (240 grams) whole milk**
- **2 large eggs (100 grams)**
- **¼ cup (57 grams) unsalted butter, melted and cooled**
- **1 tablespoon plus 1 teaspoon (8 grams) matcha powder**
- **1 cup (113 grams) slivered almonds**
- **Black Sesame Streusel (recipe follows)**

1. Preheat oven to 350°F (180°C). Line 8 jumbo muffin cups with parchment or paper liners, or spray with cooking spray.

2. In a large bowl, whisk together flours, baking powder, salt, and baking soda. In a medium bowl, stir together brown sugar, milk, eggs, melted butter, and matcha powder. Make a well in center of flour mixture, add brown sugar mixture, stirring just until moistened. Fold in almonds. Spoon batter into prepared muffin cups. Top with Black Sesame Streusel.

3. Bake until golden brown and a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 5 minutes. Serve warm or at room temperature.

Black Sesame Streusel

Makes 2¼ cups

- **1¼ cups (156 grams) all-purpose flour**
- **⅓ cup (67 grams) granulated sugar**
- **⅓ cup (73 grams) firmly packed light brown sugar**
- **1 tablespoon (9 grams) black sesame seeds**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ cup (113 grams) unsalted butter, melted**

1. In a small bowl, whisk together flour, sugars, sesame seeds, and salt. Drizzle with melted butter, and stir with a wooden spoon until combined. Crumble with your fingertips until desired consistency is reached.

Photo by Stephen DeVries

BACON CHEDDAR POPPY SEED MUFFINS

Makes 8

These cheesy, bacon-filled muffins will satisfy all of your savory breakfast cravings

2¼ cups (281 grams) all-purpose flour
1 tablespoon (15 grams) baking powder
1 teaspoon (3 grams) kosher salt
1 cup (240 grams) whole buttermilk
1 large egg (50 grams)
4 slices bacon, cooked and chopped (32 grams)
1 cup (100 grams) shredded Cheddar cheese
½ cup (57 grams) chopped pecans
1 tablespoon (9 grams) poppy seeds

1. Preheat oven to 350°F (180°C). Line 8 jumbo muffin cups with parchment or paper liners, or spray with cooking spray
2. In a large bowl, whisk together flour, baking powder, and salt. In a medium bowl, whisk together buttermilk and egg. Make a well in center of flour mixture; add buttermilk mixture, stirring just until moistened. Fold in bacon and all remaining ingredients. Spoon batter into prepared muffin cups
3. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 5 minutes. Serve warm or at room temperature

Photo by Stephen DeVries

BLUEBERRY-CORNMEAL MUFFINS WITH THYME GLAZE

Makes 8

Sometimes it's the unexpected flavor profiles that become our favorites. Corn and thyme might not be the first things you think of when you think "blueberry muffin," but trust us, this combination is killer.

½ cup (113 grams) unsalted butter, softened
1⅛ cups (293 grams) firmly packed light brown sugar
2 large eggs (100 grams)
1 teaspoon (4 grams) vanilla extract
1⅔ cups (209 grams) all-purpose flour
1 cup (150 grams) yellow cornmeal
1 teaspoon (5 grams) baking powder
1 teaspoon (5 grams) baking soda
½ teaspoon (1.5 grams) kosher salt
1 cup (240 grams) whole buttermilk
1½ cups (255 grams) fresh blueberries
Thyme Glaze (recipe follows)

1. Preheat oven to 425°F (220°C). Line 8 jumbo muffin cups with parchment or paper liners, or spray with cooking spray.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, cornmeal, baking powder, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Fold in blueberries. Spoon batter into prepared muffin cups.
4. Bake for 5 minutes. Reduce oven temperature to 350°F (180°C), and bake until golden brown and a wooden pick inserted in center comes out clean, 25 to 30 minutes more. Let cool in pans for 5 minutes. Drizzle with Thyme Glaze. Serve warm or at room temperature.

Thyme Glaze

Makes ¼ cup

1¼ cups (150 grams) confectioners' sugar
Thyme Syrup (recipe follows)

1. In a small bowl, whisk together confectioners sugar and Thyme Syrup until smooth.

Thyme Syrup

Makes ¼ cup

¼ cup (50 grams) granulated sugar
¼ cup (60 grams) water
4 sprigs fresh thyme

1. In a small saucepan, bring all ingredients to a boil over medium-high heat, stirring occasionally, until sugar is dissolved, about 5 minutes. Remove from heat, and let cool completely. Discard thyme sprigs before using.

Photo by Stephen DeVries

CINNAMON SWIRL MUFFINS WITH PECANS

Makes 8

If a cinnamon roll and a coffee cake had a seismic collision, the result would be this muffin. Perfect in the morning or as an afternoon pick-me-up, these flavor-packed muffins will not disappoint.

- ½ **cup (113 grams) unsalted butter, softened**
- 1⅛ **cups (293 grams) firmly packed light brown sugar**
- 2 **large eggs (100 grams)**
- 1 **teaspoon (4 grams) vanilla extract**
- 2¾ **cups (344 grams) all-purpose flour**
- 1 **teaspoon (5 grams) baking powder**
- 1 **teaspoon (5 grams) baking soda**
- ½ **teaspoon (1.5 grams) kosher salt**
- 1 **cup (240 grams) whole buttermilk**
- ½ **cup (57 grams) finely chopped pecans**
- ½ **cup (67 grams) granulated sugar**
- 2 **teaspoons (4 grams) ground cinnamon**

1. Preheat oven to 425°F (220°C). Line 8 jumbo muffin cups with parchment or paper liners, or spray with cooking spray.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

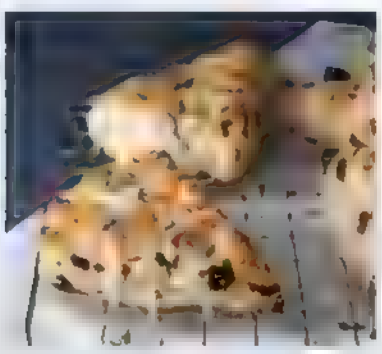
3. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition.

4. In a small bowl, combine pecans, granulated sugar, and cinnamon. Spoon batter into prepared muffin cups, filling halfway full. Sprinkle each with 1 tablespoon pecan mixture, and fill muffin cups with remaining batter. Swirl mixtures together with a wooden pick, and sprinkle tops with remaining pecan mixture.

5. Bake for 5 minutes. Reduce oven temperature to 350°F (180°C), and bake until golden brown and a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 5 minutes. Serve warm or at room temperature.

Photo by Stephen DeVries

SCONES AND BISCUITS



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ROLL-OUT BISCUITS

Makes 12

We took the formula for a roll-out buttermilk biscuit one step further and threw in a flaky twist. A quick brush with buttermilk and a triple fold of the dough creates light layers in this golden biscuit, making it perfect to split open and butter.

1½ cups (340 grams) cold unsalted butter
2½ cups (313 grams) all-purpose flour
2½ cups (312 grams) cake flour
¼ cup (50 grams) granulated sugar
3½ tablespoons (52.5 grams) baking powder
4 teaspoons (12 grams) kosher salt
2 cups (480 grams) plus 2 tablespoons (30 grams) whole buttermilk, chilled and divided
2 tablespoons (28 grams) salted butter, melted

1. Line a baking sheet with parchment paper
2. Using a bench scraper, cut cold butter into cubes, and freeze until ready to use
3. In a large bowl, stir together flours, sugar, baking powder, and salt. Place three-fourths of flour mixture in the work bowl of a food processor; add cold butter, and pulse until mixture is crumbly with some pea-size pieces of butter remaining. Return mixture to large bowl, and stir to combine with remaining flour mixture. (Alternatively, cut cold butter into flour mixture using a pastry blender.) Add 2 cups (480 grams) cold buttermilk, stirring just until combined.
4. Turn out dough onto a heavily floured surface, and pat into a 15x6-inch rectangle. Brush dough with remaining 2 tablespoons (30 grams) cold buttermilk. Fold dough into thirds. Reflour work surface, and roll dough to 1-inch thickness. Using a 2½-inch round cutter dipped in flour, cut dough without twisting cutter. (Since this dough is laminated, it cannot be rerolled like normal roll-out biscuits. The rerolls will not match the final product from the first roll.) Place biscuits about ½ inch apart on prepared pan. Refrigerate for at least 30 minutes.
5. Preheat oven to 375°F (190°C)
6. Brush top of biscuits with melted butter.
7. Bake until golden brown, 16 to 18 minutes. Remove from oven, and brush with melted butter. Serve hot.

After brushing your dough with 2 tablespoons (30 grams) buttermilk, gently fold dough into thirds, like a letter. This creates some light layering, not a complete lamination, but enough to make a flaky biscuit.

On a well-floured surface, with a well-floured rolling pin, roll out dough. Keep in mind that the dough is sticky, so you'll want to make sure every surface and tool is well coated in flour.

Using a simple, straight up-and-down motion, punch out biscuit rounds. Twisting the biscuit cutter seals the dough off and will keep it from rising to the heights you want it to

ORANGE BLOSSOM HONEYCOMB SCONES

Makes 8

Inspired by the busy bees of spring, we paired chopped honeycomb and orange blossom water to create a delicate floral and honey scone. Crowned with golden honeycomb chunks and a generous drizzle of white chocolate, these baked goods offer a surprising flavor combination you didn't know you needed until now

3 cups (375 grams) all-purpose flour
⅓ cup (100 grams) granulated sugar
1 tablespoon (15 grams) baking powder
¾ teaspoon (2.25 grams) kosher salt
1 vanilla bean, split lengthwise, seeds scraped and reserved
¾ cup (170 grams) cold unsalted butter, grated
½ cup (84 grams) chopped honeycomb*
¾ cup (180 grams) whole milk
2 large eggs (100 grams), divided
1 teaspoon (4 grams) vanilla extract
¾ teaspoon (3 grams) orange blossom water
1 tablespoon (15 grams) heavy whipping cream
8 ounces (225 grams) white chocolate, chopped
Garnish: chopped honeycomb

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, sugar, baking powder, salt, and reserved vanilla bean seeds. Add cold butter, tossing to coat. Cover and freeze for 15 minutes. Stir in honeycomb.
3. In a small bowl, whisk together milk, 1 egg (50 grams), vanilla extract, and orange blossom water. Add milk mixture to flour mixture, stirring and folding just until moistened.
4. Turn out dough onto a heavily floured surface. Using well-floured hands, knead dough 5 to 10 times, about 1 minute. Roll dough to ¾- to 1-inch thickness. Using a 2¾-inch round cutter, cut dough, rerolling scraps only once. Place on prepared pan.
5. In a small bowl, whisk together cream and remaining 1 egg (50 grams). Brush egg wash onto scones.
6. Bake until golden brown, 12 to 15 minutes.
7. In the top of a double boiler, melt chocolate over simmering water. (Alternatively, in a large microwave-safe bowl, microwave chocolate on medium in 30-second intervals, stirring between each, until melted and smooth.) Drizzle over scones. Garnish with honeycomb, if desired.

**Use raw honeycomb not packed in honey. You can find this information on the package. If packed in honey, the comb will disintegrate while being chopped and bubble out of the scone when baked. Honeycomb is available in specialty food stores and on amazon.com*

LEMON STREUSEL SCONES

Makes 8

Doubling down on bright citrus flavors with a Lemon Glaze and zesty dough, we top off our sunny scones with a warm cardamom streusel to cut through the tang

- **3 cups (375 grams) all-purpose flour**
- **½ cup (100 grams) granulated sugar**
- **1 tablespoon (15 grams) baking powder**
- **1 tablespoon (3 grams) lemon zest**
- **¾ teaspoon (2.25 grams) kosher salt**
- **¾ cup (170 grams) cold unsalted butter, grated**
- **½ cup (57 grams) sliced almonds**
- **1 cup (240 grams) whole milk**
- **1 large egg (50 grams)**
- **Cardamom Streusel Topping (recipe follows)**
- **Lemon Glaze (recipe follows)**

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, sugar, baking powder, zest, and salt. Add cold butter, tossing to coat. Cover and freeze for 15 minutes Stir in almonds
3. In a small bowl, whisk together milk and egg Add milk mixture to flour mixture, stirring and folding just until moistened
4. Turn out dough onto a heavily floured surface. Using well-floured hands, knead dough 5 to 10 times, about 1 minute. Shape dough into an 8-inch circle. Top with Cardamom Streusel Topping Using a bench scraper or sharp knife, cut into 8 wedges. Place about 1½ inches apart on prepared pan. Freeze for 10 minutes
5. Bake until golden brown, 12 to 18 minutes. Let cool completely. Drizzle with Lemon Glaze.

Cardamom Streusel Topping

Makes about ½ cup

- **¼ cup (31 grams) all-purpose flour**
- **¼ cup (55 grams) firmly packed light brown sugar**
- **½ teaspoon (1 gram) ground cardamom**
- **2 tablespoons (28 grams) unsalted butter, softened and cubed**

1. In a small bowl, whisk together flour, brown sugar, and cardamom. Add butter, pinching with fingers to incorporate. Squeeze mixture into large clumps. Use immediately, or refrigerate in an airtight container for up to 3 days

Lemon Glaze

Makes about 1 cup

- **1 cup (120 grams) confectioners' sugar**
- **1 tablespoon (3 grams) lemon zest**
- **2 tablespoons (30 grams) fresh lemon juice**

1. In a small bowl, whisk together all ingredients Use immediately

CARROT CAKE SCONES

Makes 8

A classic cake, now in a tender scone. Though we trade the traditional cream cheese frosting for a honeyed Crème Fraîche Icing, we keep the base faithful to the original with a veggie-rich, well-spiced batter and plenty of chopped walnuts to add crunch

3 cups (375 grams) all-purpose flour
½ cup (100 grams) granulated sugar
1 tablespoon (15 grams) baking powder
1 teaspoon (2 grams) ground cinnamon
¾ teaspoon (2.25 grams) kosher salt
½ teaspoon (1 gram) ground ginger
¼ teaspoon ground cloves
¾ cup (170 grams) cold unsalted butter, grated
1 cup (99 grams) grated carrot
½ cup (43 grams) golden raisins
½ cup (38 grams) chopped walnuts
¾ cup (180 grams) whole milk
2 large eggs (100 grams), divided
1 tablespoon (15 grams) heavy whipping cream
Crème Fraîche Icing (recipe follows)
Garnish: chopped walnuts

1. Preheat oven to 400°F (200°C.) Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, sugar, baking powder, cinnamon, salt, ginger, and cloves Add cold butter, tossing to coat. Cover and freeze for 15 minutes Stir in carrot, raisins, and walnuts
3. In a small bowl, whisk together milk and 1 egg (50 grams). Add milk mixture to flour mixture, stirring and folding just until moistened
4. Turn out dough onto a heavily floured surface Using well-floured hands, knead dough 5 to 10 times, about 1 minute Shape dough into an 8-inch circle. Using a bench scraper or sharp knife, cut into 8 wedges. Place about 1½ inches apart on prepared pan.
5. In a small bowl, whisk together cream and remaining 1 egg (50 grams) Brush egg wash onto scones
6. Bake until golden brown, 12 to 19 minutes. Let cool completely. Spread Crème Fraîche Icing onto scones. Garnish with walnuts, if desired

Crème Fraîche Icing

Makes about 2 cups

2½ cups (300 grams) confectioners' sugar
½ cup (120 grams) crème fraîche, softened
1 tablespoon (21 grams) honey

1. In a medium bowl, stir together all ingredients until smooth and spreadable Use immediately

GRUYÈRE PROSCIUTTO SCONES

Makes 8

A sophisticated reboot of the classic ham and cheese coupling, this savory scone pairs nutty Gruyère and fresh dill with the salty punch of prosciutto

3 cups (375 grams) all-purpose flour
¼ cup (50 grams) granulated sugar
1 tablespoon (15 grams) baking powder
¾ teaspoon (2.25 grams) kosher salt
½ teaspoon (1 gram) ground black pepper
½ cup (113 grams) cold unsalted butter, grated
½ cup (50 grams) freshly grated Gruyère cheese
¼ pound (115 grams) prosciutto, chopped
2 tablespoons (4 grams) chopped fresh dill
1 cup (240 grams) whole milk
2 large eggs (100 grams), divided
1 tablespoon (15 grams) heavy whipping cream
Garnish: sea salt, ground black pepper

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, sugar, baking powder, salt, and pepper. Add cold butter and Gruyère, tossing to coat. Cover and freeze for 15 minutes. Stir in prosciutto and dill.
3. In a small bowl, whisk together milk and 1 egg (50 grams). Add milk mixture to flour mixture, stirring and folding just until moistened.
4. Turn out dough onto a heavily floured surface. Using well-floured hands, knead dough 5 to 10 times, about 1 minute. Shape dough into an 8-inch circle. Using a bench scraper or sharp knife, cut into 8 wedges. Place about 1½ inches apart on prepared pan.
5. In a small bowl, whisk together cream and remaining 1 egg (50 grams). Brush egg wash onto scones. Sprinkle with sea salt and pepper, if desired.
6. Bake until golden brown, 12 to 17 minutes. Let cool slightly; serve warm.

STRAWBERRY BASIL SCONES

Makes 12

Brimming with fresh strawberries and basil, these tender scones are perfect for when you're craving something bright for breakfast. Sprinkle with sanding sugar for a treat that sparkles

- **4 cups (500 grams) all-purpose flour**
- **½ cup (100 grams) granulated sugar**
- **1 tablespoon (15 grams) baking powder**
- **¾ teaspoon (2.25 grams) kosher salt**
- **¾ cup (170 grams) cold unsalted butter, grated**
- **1 cup (147 grams) diced fresh strawberries**
- **2 tablespoons (4 grams) chopped fresh basil**
- **¾ cup (180 grams) whole milk**
- **2 large eggs (100 grams), divided**
- **1 tablespoon (15 grams) heavy whipping cream**
- **Garnish: sanding sugar**

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, granulated sugar, baking powder, and salt. Add cold butter, tossing to coat. Cover and freeze for 15 minutes. Stir in strawberries and basil.
3. In a small bowl, whisk together milk and 1 egg (50 grams). Add milk mixture to flour mixture, stirring and folding just until moistened.
4. Turn out dough onto a heavily floured surface. Using well-floured hands, knead dough 5 to 10 times, about 1 minute. Roll dough to ¾- to 1-inch thickness. Using a 2¾-inch round cutter, cut dough, rerolling scraps only once. Place on prepared pan.
5. In a small bowl, whisk together cream and remaining 1 egg (50 grams). Brush egg wash onto scones. Sprinkle with sanding sugar, if desired.
6. Bake until golden brown, 12 to 15 minutes. Let cool slightly; serve warm.

SWEET CORN, CHEDDAR & JALAPEÑO SCONES

Makes 12 to 14

Recipe by Steven Satterfield

I love a biscuit or a scone in just about any form. So, imagine my delight when I discovered how perfectly fresh corn both sweetens and moisturizes the scone dough, spiked with jalapeño, tangy Cheddar, and spices.

2½ cups (313 grams) all-purpose flour
1 tablespoon (12 grams) granulated sugar
1 tablespoon (15 grams) baking powder
2 teaspoons (6 grams) fine sea salt
1 teaspoon (2 grams) ground cumin
1 teaspoon (2 grams) chili powder
½ cup (113 grams) very cold unsalted butter, cubed
2½ cups (250 grams) shredded extra sharp white Cheddar cheese
1 bunch green onions (81 grams), thinly sliced
1 jalapeño (34 grams), minced (including seeds)
2 large eggs (100 grams)
2½ cups (380 grams) fresh corn kernels, coarsely chopped in a food processor
½ cup (120 grams) plus 2 tablespoons (30 grams) half-and-half, divided
Flaked sea salt, for sprinkling

1. Preheat oven to 450°F (230°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, sugar, baking powder, salt, cumin, and chili powder. Work cold butter into flour mixture, flattening fat between your thumb and forefinger and breaking it up into pea-size pieces until mixture is crumbly. (It is fine to have a few larger chunks of butter here and there.) Add Cheddar, green onion, and jalapeño, stirring to combine.
3. In a small bowl, whisk together eggs, corn, and ½ cup (120 grams) half-and-half. Add egg mixture to flour mixture, stirring just until combined and dough holds together.
4. Turn out dough onto a lightly floured surface. Dust top of dough lightly with flour, and roll to 1-inch thickness. (The dough will be sticky, so you will need to keep your hands and the rolling pin floured as well.) Using a 2½-inch square cutter, cut dough. Using a sharp knife, slice each piece of dough diagonally. Place on prepared pan. Refrigerate for 15 minutes, or freeze for 5 minutes.
5. Brush dough with remaining 2 tablespoons (30 grams) half-and-half, and sprinkle with sea salt.
6. Bake until golden brown, about 15 minutes. Serve hot or at room temperature.

Photo by Angie Mosier

LEMON RICOTTA POPPY SEED SCONES WITH POPPY SEED STREUSEL

Makes 8

Sweet citrus mingles beautifully with creamy Italian cheese for an easy breakfast dish

Streusel:

- **⅓ cup (63 grams) all-purpose flour**
- **¼ cup (55 grams) firmly packed light brown sugar**
- **2 tablespoons (24 grams) granulated sugar**
- **1 lemon (99 grams), zested**
- **1 teaspoon (3 grams) poppy seeds**
- **¼ cup (57 grams) unsalted butter, melted**

Scones:

- **2⅔ cups (334 grams) all-purpose flour**
- **⅓ cup (67 grams) granulated sugar**
- **2 tablespoons (18 grams) poppy seeds**
- **1 tablespoon (15 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **2 lemons (198 grams), zested and juiced**
- **½ cup (113 grams) cold unsalted butter, cubed**
- **1 cup (240 grams) heavy whipping cream**
- **½ cup (112 grams) ricotta cheese**

1. For streusel: In a medium bowl, combine flour, sugars, zest, and poppy seeds. Drizzle with melted butter, and stir with a wooden spoon until combined. Crumble with your fingertips until desired consistency is reached. Set aside.

2. Preheat oven to 425°F (220°C). Butter and flour an 8-inch round cake pan. Line a baking sheet with parchment paper.

3. For scones: In the work bowl of a food processor, place flour, sugar, poppy seeds, baking powder, salt, and zest, pulse until combined. Add cold butter, and pulse until mixture is crumbly.

4. Transfer dough to a large bowl, and fold in cream, ricotta, and lemon juice until combined. Turn out dough onto a lightly floured surface, and knead briefly, just until dough comes together. (This is a soft dough.) Press dough into prepared cake pan. Turn out, and using a sharp knife or bench scraper, cut into 8 wedges. Transfer wedges to prepared baking sheet. Sprinkle liberally with streusel.

5. Bake until golden brown, 12 to 15 minutes. Serve warm.

VANILLA BEAN AND CARDAMOM SCONES WITH VANILLA BEAN GLAZE

Makes 8

We spiced up the classic, soothing vanilla bean scone with a touch of cardamom

- **2 cups (250 grams) all-purpose flour**
- **⅓ cup (100 grams) granulated sugar, divided**
- **1 tablespoon (15 grams) baking powder**
- **2 teaspoons (6 grams) kosher salt**
- **½ teaspoon (1 gram) ground cardamom**
- **2 vanilla beans, split lengthwise, seeds scraped and reserved, divided**
- **5 tablespoons (70 grams) cold unsalted butter, cubed**
- **1 cup (240 grams) plus 1 teaspoon (5 grams) heavy whipping cream, divided**
- **1 large egg (50 grams)**
- **¼ cup (60 grams) water**
- **½ cup (60 grams) confectioners' sugar**

1. Preheat oven to 425°F (220°C). Butter and flour an 8-inch round cake pan. Line a baking sheet with parchment paper.
2. In the work bowl of a food processor, place flour, ¼ cup (50 grams) granulated sugar, baking powder, salt, cardamom, and half of vanilla bean seeds; pulse until combined. Add cold butter, and pulse until mixture is crumbly.
3. Transfer dough to a large bowl; fold in 1 cup (240 grams) cream until combined. Turn out dough onto a lightly floured surface, and knead briefly, just until dough comes together. Press dough into prepared cake pan. Turn out, and using a sharp knife or bench scraper, cut into 8 wedges. Transfer wedges to prepared baking sheet.
4. In a small bowl, whisk together egg and remaining 1 teaspoon (5 grams) cream. Brush top of scones with egg wash.
5. Bake until golden brown, 12 to 15 minutes.
6. In a small saucepan, bring ¼ cup (60 grams) water, remaining ¼ cup (50 grams) granulated sugar, and 1 vanilla bean and remaining seeds to a boil over medium-high heat. Boil, stirring occasionally, until sugar is dissolved, about 5 minutes. Remove from heat, and let cool completely. Strain mixture through a fine-mesh sieve, discarding solids.
7. In a small bowl, whisk together 2 tablespoons vanilla syrup and confectioners' sugar until smooth. Drizzle over warm scones.

EARL GREY AND CURRANT SCONES WITH VANILLA BEAN GLAZE

Makes 8

Comforting and warm, these scones are our breakfast go-to on cool mornings.

- **2 cups (250 grams) all-purpose flour**
- **⅓ cup (100 grams) granulated sugar, divided**
- **1 tablespoon (15 grams) baking powder**
- **1 tablespoon (4 grams) Earl Grey loose-leaf tea**
- **2 teaspoons (6 grams) kosher salt**
- **5 tablespoons (70 grams) cold unsalted butter, cubed**
- **1 cup (240 grams) plus 1 teaspoon (5 grams) heavy whipping cream, divided**
- **¾ cup (96 grams) dried currants**
- **1 large egg (50 grams)**
- **¼ cup (60 grams) water**
- **1 vanilla bean, split lengthwise, seeds scraped and reserved**
- **½ cup (60 grams) confectioners' sugar**

1. Preheat oven to 425°F (220°C). Butter and flour an 8-inch round cake pan. Line a baking sheet with parchment paper.

2. In the work bowl of a food processor, place flour, ¼ cup (50 grams) granulated sugar, baking powder, tea, and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly.

3. Transfer dough to a large bowl, and fold in 1 cup (240 grams) cream and currants until combined. Turn out dough onto a lightly floured surface, and knead briefly, just until dough comes together. Press dough into prepared cake pan. Turn out, and using a sharp knife or bench scraper, cut into 8 wedges. Transfer wedges to prepared baking sheet.

4. In a small bowl, whisk together egg and remaining 1 teaspoon (5 grams) cream. Brush top of scones with egg wash.

5. Bake until golden brown, 12 to 15 minutes.

6. In a small saucepan, bring ¼ cup (60 grams) water, vanilla bean and reserved seeds, and remaining ¼ cup (50 grams) granulated sugar to a boil over medium-high heat. Boil, stirring occasionally, until sugar is dissolved, about 5 minutes. Remove from heat, and let cool completely. Strain mixture through a fine-mesh sieve into a bowl, discarding solids.

7. In a small bowl, whisk together 2 tablespoons vanilla syrup and confectioners' sugar until smooth. Drizzle over warm scones.

BLACK PEPPER, CHEDDAR, AND PECAN SCONES

Makes 8

Sharp Cheddar cheese pairs perfectly with the nuttiness of pecans in these savory scones. So delicious, they don't even need a glaze

2 cups (250 grams) all-purpose flour
2 tablespoons (24 grams) granulated sugar
1 tablespoon (15 grams) baking powder
2 teaspoons (6 grams) kosher salt
2 to 3 teaspoons (4 to 6 grams) ground black pepper
5 tablespoons (70 grams) cold unsalted butter, cubed
1½ cups (150 grams) shredded Cheddar cheese
1 cup (240 grams) plus 1 teaspoon (5 grams) heavy whipping cream, divided
½ cup (57 grams) toasted chopped pecans
1 large egg (50 grams)
Ground black pepper and Maldon sea salt, for finishing (optional)

1. Preheat oven to 425°F (220°C). Butter and flour an 8-inch round cake pan. Line a baking sheet with parchment paper.
2. In the work bowl of a food processor, place flour, sugar, baking powder, salt, and pepper; pulse until combined. Add cold butter, and pulse until mixture is crumbly.
3. Transfer dough to a large bowl; fold in Cheddar, 1 cup (240 grams) cream, and pecans until combined. Turn out dough onto a lightly floured surface, and knead briefly, just until dough comes together. Press dough into prepared cake pan. Turn out, and using a sharp knife or bench scraper, cut into 8 wedges. Transfer wedges to prepared baking sheet.
4. In a small bowl, whisk together egg and remaining 1 teaspoon (5 grams) cream. Brush top of scones with egg wash, and sprinkle with pepper and sea salt, if desired.
5. Bake until golden brown, 12 to 15 minutes. Serve warm.

DROP BISCUITS

Makes 11

This recipe is a breezy wonder, with craggy peaked tops that offer a bit of crunch with the signature soft interior. The final brush with butter? Consider that its brush with greatness.

½ cup (113 grams) cold unsalted butter
1¾ cups (219 grams) all-purpose flour
1½ cups (187 grams) cake flour
2 tablespoons (24 grams) granulated sugar
1 tablespoon (15 grams) baking powder
1 teaspoon (3 grams) kosher salt
1¾ cups (420 grams) whole buttermilk, chilled
2 tablespoons (28 grams) salted butter, melted

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. Using a bench scraper, cut cold butter into cubes, and freeze until ready to use.
3. In a large bowl, stir together flours, sugar, baking powder, and salt. Place three-fourths of flour mixture in the work bowl of a food processor; add cold butter, and pulse until mixture is crumbly with some pea-size pieces of butter remaining. Return mixture to large bowl, and stir to combine with remaining flour mixture. (Alternatively, cut cold butter into flour mixture using a pastry blender.) Add cold buttermilk, stirring just until combined. (Dough will be sticky and wet.)
4. Using a ¼-cup measuring cup, scoop dough, and drop 2 inches apart onto prepared pan. Brush top of biscuits with melted butter.
5. Bake for 8 minutes. Reduce oven temperature to 375°F (190°C), and bake until golden brown, 8 to 10 minutes more. Remove from oven, and brush with melted butter. Serve hot.

Once the buttermilk is just incorporated into the dough, stop all mixing to keep from producing excess gluten. This sticky, shaggy appearance is what you're looking for.

Using a well-greased ¼-cup measuring cup (or equally sized spring-loaded cookie scoop), gently scoop and drop dough 2 inches apart onto a baking sheet. If you place them any closer together, your biscuits will merge to create one megabiscuit.

SPICED CRANBERRY SCONES

Makes 16

Recipe by Rebecca Firth

These moist, tender scones are a great make-ahead breakfast. Simply prepare all the way up until pre-bake, freeze for 1 hour, wrap tightly in plastic wrap, and store in a resealable plastic bag in the freezer. When ready to brunch, take directly from the freezer to the oven, and bake as instructed, adding a few extra minutes of bake time.

1 cup (170 grams) fresh or frozen cranberries*, chopped
3 tablespoons (33 grams) minced candied ginger
⅓ cup (100 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
1 teaspoon (2 grams) Chinese five-spice powder
½ teaspoon (1 gram) ground cinnamon
2½ cups (313 grams) all-purpose flour
2 tablespoons (30 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
⅓ cup (113 grams) cold unsalted butter, cubed
¾ cup (180 grams) heavy whipping cream, chilled
1 large egg (50 grams)
1 tablespoon (3 grams) tangerine zest
Tangerine Glaze (recipe follows)

1. In a small bowl, toss together cranberries, ginger, 2 tablespoons (24 grams) sugar, five-spice powder, and cinnamon. Set aside.
2. In a large bowl, whisk together flour, baking powder, salt, and remaining ⅓ cup (100 grams) sugar. Using a pastry blender, cut in cold butter until mixture is crumbly.
3. In a small bowl, whisk together cream, egg, and zest. Drizzle cream mixture over dough, and stir with a fork until a craggy ball forms. Add cranberry mixture, gently folding and pressing until distributed throughout. (If it's dry outside, you'll have some flour remaining in the bottom of the bowl; conversely, if it's humid, you may need a touch extra flour to keep the dough from being too sticky.)
4. On a lightly floured surface, turn out dough, and cut into quarters. With lightly floured hands, pat each quarter into a disk, about ¾ inch thick. Make sure sides of each disk are straight, forming 90-degree angles. Place disks on 2 large parchment paper-lined baking sheets. Freeze for 20 minutes.
5. Preheat oven to 400°F (200°C), and position oven rack in top third of oven.
6. Using a very sharp knife, cut each disk into 4 petite scones. Place 2 inches apart on baking sheets.
7. Bake for 13 to 16 minutes. Let cool on pans for 5 minutes. Drizzle cooled scones with Tangerine Glaze.

**If using frozen cranberries, thaw and drain well before folding into batter.*

Tangerine Glaze

Makes about ¼ cup

1½ cups (180 grams) confectioners' sugar
1 tablespoon (3 grams) tangerine zest
2 tablespoons (30 grams) fresh tangerine juice
1 to 2 tablespoons (15 to 30 grams) whole milk

1. In a small bowl, whisk together confectioners' sugar and tangerine zest and juice until smooth. Add milk, 1 tablespoon (15 grams) at a time, until desired consistency is reached.

Photo by Joe Schmelzer

FIG, WALNUT, GOAT CHEESE, AND THYME SCONES WITH THYME GLAZE

Makes 8

Walnuts bring the perfect amount of crunch to these light and herbaceous scones—the ideal teatime treat

2 cups (250 grams) all-purpose flour
3 tablespoons (36 grams) granulated sugar
2 tablespoons (4 grams) fresh thyme leaves
1 tablespoon (15 grams) baking powder
2 teaspoons (6 grams) kosher salt
5 tablespoons (70 grams) cold unsalted butter, cubed
1 cup (240 grams) plus 1 teaspoon (5 grams) heavy whipping cream, divided
6 ounces (175 grams) goat cheese, crumbled
¾ cup (96 grams) chopped dried figs
½ cup (57 grams) chopped toasted walnuts
1 large egg (50 grams)
Thyme Glaze (recipe follows)

1. Preheat oven to 425°F (220°C). Butter and flour an 8-inch round cake pan. Line a baking sheet with parchment paper.
2. In the work bowl of a food processor, place flour, sugar, thyme, baking powder, and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly.
3. Transfer dough to a large bowl; fold in 1 cup (240 grams) cream, goat cheese, figs, and walnuts, stirring until combined. Turn out dough onto a lightly floured surface, and knead briefly, just until dough comes together. Press dough into prepared cake pan. Turn out, and using a sharp knife or bench scraper, cut into 8 wedges. Transfer wedges to prepared baking sheet.
4. In a small bowl, whisk together egg and remaining 1 teaspoon (5 grams) cream. Brush top of scones with egg wash.
5. Bake until golden brown, 12 to 15 minutes. Drizzle Thyme Glaze over warm scones.

Thyme Glaze

Makes ½ cup

1¼ cups (150 grams) confectioners' sugar
Thyme Syrup (recipe follows)

1. In a small bowl, whisk together confectioners sugar and Thyme Syrup until smooth.

Thyme Syrup

Makes ¼ cup

¼ cup (50 grams) granulated sugar
¼ cup (60 grams) water
4 sprigs fresh thyme

1. In a small saucepan, bring all ingredients to a boil over medium-high heat, stirring occasionally, until sugar is dissolved, about 5 minutes. Remove from heat, and let cool completely. Discard thyme sprigs before using.

PEAR CHAI-SPICED SCONES WITH SPICED PEAR GLAZE

Makes 8

Baked with an aromatic Indian spice and topped with a sweet pear drizzle, these scones burst with flavor

- **2 cups (250 grams) all-purpose flour**
- **½ cup (100 grams) granulated sugar, divided**
- **1 tablespoon (15 grams) baking powder**
- **2 teaspoons (6 grams) kosher salt**
- **1 teaspoon (2 grams) ground cinnamon**
- **1 teaspoon (2 grams) ground ginger**
- **½ teaspoon grated fresh nutmeg**
- **¼ teaspoon ground cardamom**
- **¼ teaspoon ground black pepper**
- **5 tablespoons (70 grams) cold unsalted butter, cubed**
- **2 small pears (200 grams), cored and chopped**
- **1 cup (240 grams) plus 1 teaspoon (5 grams) heavy whipping cream, divided**
- **1 large egg (50 grams)**
- **¼ cup (60 grams) water**
- **1 pear (100 grams), sliced**
- **1 cinnamon stick**
- **1 star anise (2 grams)**
- **½ cup (60 grams) confectioners' sugar**

1. Preheat oven to 425°F (220°C). Butter and flour an 8-inch round cake pan. Line a baking sheet with parchment paper.

2. In the work bowl of a food processor, place flour, ¼ cup (50 grams) granulated sugar, baking powder, salt, cinnamon, ginger, nutmeg, cardamom, and pepper; pulse until combined. Add cold butter, and pulse until mixture is crumbly

3. Transfer dough to a large bowl; fold in chopped pears and 1 cup (240 grams) cream until combined. Turn out dough onto a lightly floured surface, and knead briefly, just until dough comes together. Press dough into prepared cake pan. Turn out, and using a sharp knife or bench scraper, cut into 8 wedges. Transfer wedges to prepared baking sheet

4. In a small bowl, whisk together egg and remaining 1 teaspoon (5 grams) cream. Brush top of scones with egg wash.

5. Bake until golden brown, 12 to 16 minutes

6. In a small saucepan, bring ¼ cup (60 grams) water, sliced pear, cinnamon stick, star anise, and remaining ¼ cup (50 grams) granulated sugar to a boil over medium-high heat, stirring occasionally, until sugar is dissolved, about 5 minutes. Remove from heat, and let cool completely. Strain mixture through a fine-mesh sieve, discarding solids

7. In a small bowl, whisk together 2 tablespoons spiced pear syrup and confectioners' sugar until smooth. Drizzle over warm scones

CRANBERRY PISTACHIO SCONES WITH ORANGE GLAZE

Makes 8

We love the tiny flecks of red and the slight tart flavor that cranberries add to these bright scones.

- **2 cups (250 grams) all-purpose flour**
- **¼ cup (50 grams) granulated sugar**
- **1 tablespoon (15 grams) baking powder**
- **2 teaspoons (6 grams) kosher salt**
- **1 orange (131 grams), zested and juiced**
- **5 tablespoons (70 grams) cold unsalted butter, cubed**
- **1 cup (113 grams) roughly chopped roasted pistachios**
- **1 cup (170 grams) fresh cranberries, chopped**
- **1 cup (240 grams) plus 1 teaspoon (5 grams) heavy whipping cream, divided**
- **1 large egg (50 grams)**
- **½ cup (60 grams) confectioners' sugar**

1. Preheat oven to 425°F (220°C). Butter and flour an 8-inch round cake pan. Line a baking sheet with parchment paper.
2. In the work bowl of a food processor, place flour, granulated sugar, baking powder, salt, and zest, pulse until combined. Add cold butter, and pulse until mixture is crumbly.
3. Transfer dough to a large bowl, fold in pistachios, cranberries, and 1 cup (240 grams) cream until combined. Turn out dough onto a lightly floured surface, and knead briefly, just until dough comes together. Press dough into prepared cake pan. Turn out, and using a sharp knife or bench scraper, cut into 8 wedges. Transfer wedges to prepared baking sheet.
4. In a small bowl, whisk together egg and remaining 1 teaspoon (5 grams) cream. Brush top of scones with egg wash.
5. Bake until golden brown, 12 to 17 minutes.
6. In a small bowl, whisk together confectioners' sugar and 3 tablespoons (45 grams) orange juice until smooth. Drizzle over warm scones.

SWEET POTATO-SAGE SCONES WITH VANILLA BEAN MAPLE GLAZE

Makes 8

Tender and lovely in a warm shade of orange, these root vegetable-packed scones are not only beautiful but nutritious

- **1 large sweet potato (500 grams)**
- **2 cups (250 grams) all-purpose flour**
- **¼ cup (50 grams) granulated sugar**
- **¼ cup (8 grams) chopped fresh sage**
- **1 tablespoon (15 grams) baking powder**
- **1 teaspoon (2 grams) ground cinnamon**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ teaspoon grated fresh nutmeg**
- **½ cup (113 grams) cold unsalted butter, cubed**
- **¾ cup (180 grams) plus 1 teaspoon (5 grams) heavy whipping cream, divided**
- **1 large egg (50 grams)**
- **½ cup (170 grams) maple syrup**
- **½ vanilla bean, split lengthwise, seeds scraped and reserved**
- **1 cup (120 grams) confectioners' sugar**

1. Preheat oven to 400°F (200°C). Butter and flour an 8-inch round cake pan. Line a baking sheet with foi

2. Scrub sweet potato, pat dry, and pierce severa times with a fork. Bake unt l tender, about 40 minutes. Let cool for 10 minutes; peel. Using a fork, mash pulp. Cover and refrigerate for 20 minutes. Increase oven temperature to 425°F (220°C)

3. In the work bowl of a food processor, place flour, granulated sugar, sage, baking powder, cinnamon, salt, and nutmeg; pulse until combined Add cold butter, and pulse until mixture is crumbly. Transfer mixture to a medium bow ; stir in mashed sweet potato and ¾ cup (180 grams) cream

4. Turn out dough onto a lightly floured surface, and knead briefly, just until dough comes together. Press dough into prepared cake pan. Turn out, and using a sharp knife or bench scraper, cut into 8 wedges Transfer wedges to prepared baking sheet

5. In a small bowl, whisk together egg and remaining 1 teaspoon (5 grams) cream. Brush top of scones with egg wash.

6. Bake unt golden brown, 12 to 15 minutes.

7. In a sma saucepan, heat maple syrup and van a bean and reserved seeds over low heat. Heat unti warm and fragrant (do not boil). Remove from heat, and let cool s ghtly. Strain mixture through a fine-mesh sieve, discarding solids. Whisk in confectioners' sugar unt smooth. Dr zzle over warm scones

ITALIAN PLUM-AND-PARMESAN SCONES

Makes 8

Recipe by Marian Cooper Cairns

Parmesan and a little black pepper bring a savory element to these scones. Italian plums are most commonly associated with their dried counterpart prunes, but they are great for baking thanks to a concentrated sweetness and easy-to-remove pit. Prepare for some magic as these scones bake—the yellow-fleshed plums turn a hot fuchsia.

- **2½ cups (313 grams) all-purpose flour**
- **¾ cup (75 grams) freshly grated Parmigiano-Reggiano cheese**
- **3 tablespoons (36 grams) granulated sugar**
- **1 tablespoon (15 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **½ teaspoon (1 gram) ground black pepper**
- **½ cup (113 grams) cold unsalted butter, cubed**
- **1¼ cups (219 grams) finely chopped Italian plums**
- **½ cup (120 grams) heavy whipping cream**
- **½ cup (120 grams) whole buttermilk**
- **1 large egg (50 grams), well beaten**
- **½ cup (113 grams) unsalted butter, softened**
- **3 tablespoons (63 grams) honey**

1. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.

2. In a large bowl, stir together flour, cheese, sugar, baking powder, salt, and pepper. Using a pastry blender, cut in cold butter until mixture is crumbly. Freeze for 15 minutes.

3. Fold plums into flour mixture. Add cream and buttermilk, stirring with a fork just until dry ingredients are moistened. Gather mixture together, and gently knead into a ball.

4. Turn out dough onto prepared pan, and pat into an 8-inch circle. Cut into 8 wedges, gently separate wedges about ½ inch apart. Brush with egg wash. Sprinkle with additional cheese and pepper, if desired.

5. Bake until golden and centers are firm, 22 to 25 minutes. Let cool on a wire rack for 10 minutes.

6. In a small bowl, stir together butter and honey. Season with salt and pepper to taste. Serve scones warm with butter mixture.

Photo by Matt Armendariz

BUTTERMILK BISCUITS

Makes 10

Our recipe for pillowy Buttermilk Biscuits creates a fine-crumbed and crisp-crusted biscuit that would be a treasured addition to any dinner table, Southern or otherwise

3½ cups (438 grams) all-purpose flour
1½ cups (187 grams) cake flour
¼ cup (50 grams) granulated sugar
3½ tablespoons (52.5 grams) baking powder
4 teaspoons (12 grams) kosher salt
1½ cups (340 grams) cold unsalted butter, cubed
2 cups (480 grams) whole buttermilk, chilled
2 tablespoons (28 grams) salted butter, melted

1. Line 2 baking sheets with parchment paper
2. In a large bowl, whisk together flours, sugar, baking powder, and salt. Using a pastry blender, cut in cold butter until mixture is crumbly Gradually add cold buttermilk, stirring just until combined
3. Turn out dough onto a heavily floured surface, and roll to 1-inch thickness. Using a 3½-inch round cutter dipped in flour, cut dough without twisting cutter, rerolling scraps only once. Place 2 inches apart on prepared pans. Refrigerate for 30 minutes
4. Preheat oven to 375°F (190°C)
5. Brush top of biscuits with melted butter
6. Bake until golden brown, 18 to 20 minutes Brush with melted butter; serve hot

BIRTHDAY CAKE SCONES WITH VANILLA GLAZE

Makes 8

Recipe by Kevin Masse

This scone recipe combines all the flavors of a traditional vanilla birthday cake into a form that is completely socially acceptable to eat in the morning. These scones come together rather quickly. Cutting the butter into the dry ingredients provides a flakier structure than your typical scone. Prefer a less sweet scone? Omit the glaze, and serve warm.

- **3 cups (375 grams) all-purpose flour**
- **¼ cup (50 grams) plus 1 teaspoon (4 grams) granulated sugar, divided**
- **2½ teaspoons (12.5 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **1 cup (227 grams) cold unsalted butter, cubed**
- **1 cup (240 grams) plus 1 tablespoon (15 grams) whole milk, divided**
- **1 tablespoon (13 grams) clear vanilla extract**
- **1 teaspoon (4 grams) almond extract**
- **½ cup (90 grams) rainbow sprinkles**
- **Vanilla Glaze (recipe follows)**
- **Garnish: rainbow sprinkles**

1. Preheat oven to 375°F (190°C). Line a rimmed baking sheet with parchment paper.
2. In a large bowl, whisk together flour, ¼ cup (50 grams) sugar, baking powder, and salt. Using a pastry blender, cut in cold butter until mixture is crumbly. Make a well in center of flour mixture, add 1 cup (240 grams) milk and extracts. Using a wooden spoon, stir until a shaggy dough forms. Add sprinkles, and stir to combine.
3. Turn out dough onto a heavily floured surface, and knead for 1 minute. Pat dough into a 9-inch circle, about 1 inch thick. Cut into 8 wedges. Place on prepared pan. Brush with remaining 1 tablespoon (15 grams) milk, and sprinkle with remaining 1 teaspoon (4 grams) sugar.
4. Bake until lightly golden, about 30 minutes. Let cool on pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Drizzle with Vanilla Glaze, and garnish with sprinkles, if desired.

Vanilla Glaze

Makes ¼ cup

- **½ cup (60 grams) confectioners' sugar**
- **1 tablespoon (15 grams) whole milk**
- **½ teaspoon (2 grams) clear vanilla extract**
- **¼ teaspoon kosher salt**

1. In a small bowl, whisk together all ingredients until smooth. Glaze should form a sturdy ribbon when drizzled from a spoon.

COCONUT AND EARL GREY SCONES

Makes 8

Recipe by Ben Mims

Floral notes of orange and bitter black tea pair well with the rich aroma of coconut in these scones with the tea blended right inside. Even though pieces of coconut, its milk, and oil are used here, the subtle flavor of coconut needs the boost of extract for its full flavor to come through. The coconut sugar is too savory to use as the sweetener in the scones, but it offers the perfect amount of crunch and toasted coconut aroma when sprinkled on top. If you can't find coconut sugar, you can use granulated or light brown sugar instead

- **2 cups (480 grams) unsweetened canned coconut milk**
- **2 tablespoons (12 grams) finely ground Earl Grey tea**
- **1 teaspoon (4 grams) coconut extract**
- **1 cup (84 grams) unsweetened flaked coconut**
- **5 cups (625 grams) all-purpose flour**
- **⅓ cup (100 grams) granulated sugar**
- **1 tablespoon plus 2 teaspoons (25 grams) baking powder**
- **2½ teaspoons (7.5 grams) kosher salt**
- **½ cup (75 grams) unrefined coconut oil, frozen**
- **½ cup (113 grams) cold unsalted butter, cubed**
- **Heavy whipping cream, for brushing**
- **Garnish: coconut sugar**

1. In a small saucepan, bring coconut milk and tea to a boil over medium-high heat. Remove from heat, and stir in coconut extract. Let cool completely. Refrigerate tea-infused milk until chilled; strain, discarding solids

2. Preheat oven to 350°F (180°C)

3. Spread coconut on a baking sheet, and bake until lightly golden brown, about 8 minutes. Transfer coconut to a bowl, and let cool completely

4. In a large bowl, whisk together flour, granulated sugar, baking powder, and salt. Finely grate frozen coconut oil with a serrated knife into ¼-inch pieces, add to dry ingredients along with cold butter, and rub into dry ingredients quickly with your fingers until butter looks like pea-size crumbles. Stir in toasted coconut; add chilled tea milk, and stir with a fork until a dough forms.

5. Transfer dough to a lightly floured surface, and pat into a 9-inch circle, about 1 inch thick. Cut into 8 wedges, and transfer to a parchment paper-lined baking sheet. Freeze for at least 1 hour or up to 1 week.

6. Preheat oven to 350°F (180°C)

7. Brush top of frozen scones with cream, and sprinkle with coconut sugar, if desired

8. Bake until risen and deep golden brown, 25 to 35 minutes

Photo by Mason + Dixon

TRADITIONAL ENGLISH SCONES

Makes 8

Recipe by Edd Kimber

I don't think there are many things better than a scone topped with clotted cream and jam. Scones are known the world over for a good reason! My recipe is fairly traditional but incorporates a slightly unusual kneading and resting technique I was taught at Le Manoir, a two-star Michelin restaurant I spent a little time in after The Great British Bake Off. *If you don't have time for the resting, don't worry—bake them as soon as they have been formed. They will still taste excellent; they just won't look quite the same.*

2¼ cups (344 grams) cake flour
1 tablespoon (15 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
¼ cup (57 grams) unsalted butter, cubed
⅓ cup (100 grams) caster sugar
½ cup (64 grams) raisins or sultanas, soaked in hot water for 10 minutes and drained
½ cup plus 1 tablespoon (95 grams) whole milk
3 large eggs (150 grams), divided
Clotted cream and jam, to serve

1. In a medium bowl, whisk together flour, baking powder, and salt. Using a pastry blender or your fingertips, rub in butter until mixture is crumbly. Stir in sugar.
2. In a small bowl, combine drained raisins, milk, and 2 eggs (100 grams). Make a well in center of dry ingredients, add raisin mixture, and using a knife, stir together just until a soft, wet dough forms.
3. Turn out dough onto a heavily floured surface, and sprinkle with flour. Gently knead dough by folding in half and then turning through 45 degrees. Repeat until dough is smooth and springs back slightly when pressed. (Be careful not to overwork the dough. This is a light, very brief action. You are not kneading bread, it is more of a folding motion to create a smooth dough and incorporate a little air.)
4. Line a baking sheet with parchment paper. Lightly sprinkle dough with flour, and roll to about 1-inch thickness. Using a 3-inch round cutter, cut dough, rerolling scraps as necessary. (When cutting scones, push the cutter into the dough using a straight up-and-down motion.) Place on prepared pan. Let rest for 1 hour. (Resting gives the scones a more refined, less rustic look. The baking powder gets to work, and the dough will puff out slightly, giving a slightly wider base, which, when baked, looks more like something you'd get at a hotel afternoon tea.)
5. Preheat oven to 390°F (200°C).
6. In a small bowl, whisk remaining 1 egg (50 grams). Brush top of scones with egg wash. (Avoid getting any egg on the sides, as this will prevent the scones from rising properly.)
7. Bake until golden brown on top, about 12 minutes. Let cool slightly before serving with clotted cream and jam.

Photo by Yuki Sugiura

BROWNED BUTTER BISCUITS WITH SAGE AND GOAT CHEESE

Makes 16

If you believe browned butter makes everything better —and we do—then browned butter is about to become your secret weapon for biscuits. A combination of sage and goat cheese add a savory tang to this simple breakfast staple

2 cups (454 grams) cold unsalted butter, divided
4 cups (500 grams) all-purpose flour
⅓ cup (16 grams) chopped fresh sage
1½ tablespoons (13.5 grams) kosher salt
1½ teaspoons (7.5 grams) baking powder
1 teaspoon (5 grams) baking soda
8 ounces (225 grams) goat cheese, crumbled
1¼ to 2 cups (360 to 480 grams) whole buttermilk

1. In a medium saucepan, melt 1½ cups (340 grams) butter over medium heat. Cook until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. Remove from heat, and let cool to room temperature
2. Pour browned butter and all browned bits from bottom of pan into a medium bowl. Refrigerate, stirring every 30 minutes, until butter holds a shape but is still pliable, about 1 hour.
3. Transfer butter to a large piece of plastic wrap, and shape into a square. Wrap in plastic wrap, and refrigerate until cold and solidified, about 2 hours.
4. Preheat oven to 375°F (190°C). Line large baking sheets with parchment paper
5. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, sage, salt, baking powder, and baking soda at low speed just until combined
6. Cut cold browned butter and remaining ½ cup (113 grams) cold butter into ½-inch pieces Add to flour mixture along with goat cheese, and beat at medium speed until mixture is crumbly With mixer on low speed, add 1¼ cups (360 grams) buttermilk, beating just until dough comes together If needed, add remaining ½ cup (120 grams) buttermilk, 1 tablespoon (15 grams) at a time, just until dough comes together
7. Turn out dough onto a lightly floured surface, and pat to 1-inch thickness. Using a 3-inch round cutter, cut dough, rerolling scraps as necessary. Place on prepared pans
8. Bake until golden brown, about 20 minutes

PRO TIP
When making Browned Butter Biscuits, roll the dough as little as possible (maybe only one pass). Instead, use your hands to work the dough

LOAVES AND BOULES

WHETHER LOOKING FOR YOUR NEW GO-TO BANANA BREAD OR A FORAY INTO TANGY IRISH SODA BREAD, OUR RECIPES GIVE YOU THE SWEET AND SAVORY CHOICES YOU'VE BEEN HANKERING FOR

GLUTEN-FREE BANANA BREAD WITH HAZELNUT STREUSEL

Makes 1 (9x5-inch) loaf

Hazelnut and almond flours give this Gluten-Free Banana Bread a complex, earthy flavor. We love the addition of chopped hazelnuts, in lieu of pecans or walnuts, for a twist on the original

- **1½ cups plus 2 tablespoons (222 grams) gluten-free flour blend*, divided**
- **¼ cup (28 grams) chopped skinned hazelnuts**
- **1 cup (200 grams) plus 2 tablespoons (24 grams) granulated sugar, divided**
- **½ cup (110 grams) plus 2 tablespoons (28 grams) firmly packed light brown sugar, divided**
- **1¼ teaspoons (3 grams) kosher salt, divided**
- **½ cup (113 grams) unsalted butter, melted and divided**
- **1¼ cups (120 grams) almond flour**
- **1¼ cups (120 grams) hazelnut flour**
- **1 tablespoon (15 grams) baking powder**
- **1 teaspoon (2 grams) ground cinnamon**
- **1 teaspoon grated fresh nutmeg**
- **4 medium very ripe bananas (493 grams), mashed**
- **¾ cup (180 grams) sour cream**
- **3 tablespoons (63 grams) honey**
- **1 large egg (50 grams)**
- **1 teaspoon (6 grams) vanilla bean paste**

1. Preheat oven to 350°F (180°C). Spray a 9x5-inch loaf pan with cooking spray, and line pan with parchment paper.

2. In a medium bowl, whisk together ¼ cup plus 2 tablespoons (52 grams) gluten-free flour blend, hazelnuts, 2 tablespoons (24 grams) granulated sugar, 2 tablespoons (28 grams) brown sugar, and ¼ teaspoon salt. Drizzle with ¼ cup (56.5 grams) melted butter, and stir with a wooden spoon until combined. Crumble with your fingertips until desired consistency is reached. Set aside.

3. In a large bowl, whisk together flours, baking powder, cinnamon, nutmeg, remaining 1¼ cups (170 grams) gluten-free flour blend, and remaining 1 teaspoon (3 grams) salt.

4. In a medium bowl, combine banana, sour cream, honey, egg, vanilla bean paste, remaining 1 cup (200 grams) granulated sugar, remaining ½ cup (110 grams) brown sugar, and remaining ¼ cup (56.5 grams) melted butter. Make a well in center of flour mixture; fold in banana mixture until well combined. Pour mixture into prepared pan, and smooth top with a spatula. Sprinkle with streusel.

5. Bake until a wooden pick inserted in center comes out clean, 55 minutes to 1 hour and 15 minutes, loosely covering with foil halfway through baking to prevent excess browning, if necessary.

**We used Cup4Cup.*

APPLE BUTTER PULL-APART LOAF

Makes 1 (8x4-inch) loaf

This pull-apart loaf doubles down on sweet apple flavor, packing both apple butter and tart Granny Smith apple chunks into its sugary bread folds.

3½ cups (438 grams) all-purpose flour
1½ cups (187 grams) cake flour
¼ cup (50 grams) granulated sugar
2½ tablespoons (37.5 grams) baking powder
4 teaspoons (12 grams) kosher salt
1½ cups (340 grams) cold unsalted butter, cubed
2 cups (480 grams) whole buttermilk, room temperature
1 cup (240 grams) apple butter
1 large Granny Smith apple (185 grams), finely diced
Sugar Glaze (recipe follows)

1. Preheat oven to 375°F (190°C). Spray an 8x4-inch loaf pan with cooking spray
2. In a large bowl, whisk together flours, sugar, baking powder, and salt. Using a pastry blender, cut in cold butter until mixture is crumbly. Add buttermilk, stirring just until dry ingredients are moistened
3. On a lightly floured surface, gently knead dough until it comes together. Roll dough to ¼-inch thickness. Using a 3½-inch round cutter, cut dough. Reserve one round. Top each remaining round with 1 tablespoon (15 grams) apple butter and 1 tablespoon (12 grams) diced apple
4. Stand prepared pan vertically on one short side, and starting at bottom, carefully layer rounds, one on top of the other, in pan. Top with reserved plain round. Turn loaf pan upright.
5. Bake until top and sides are golden, 1 hour and 15 minutes to 1 hour and 20 minutes. Let cool in pan for 15 minutes. Remove from pan, and drizzle with Sugar Glaze. Serve warm or at room temperature

Sugar Glaze

Makes ¾ cup

1½ cups (180 grams) confectioners' sugar, sifted
2 tablespoons (30 grams) whole milk, room temperature

1. In a small bowl, whisk together confectioners' sugar and milk until smooth. Use immediately

PUMPKIN BREAD WITH CONCORD GRAPE JAM AND DRUNKEN FIGS

Makes 8 to 10 servings

Recipe by Kate Jacoby

In the Philadelphia, Pennsylvania, region, figs and grapes are the strawberry-rhubarb bedfellows of the early fall. Kate revisits the flavor combination every year in this vegan treat of warm, moist pumpkin bread made with vegan butter and vegetable shortening. Cooking the figs down with Madeira creates a syrupy compote that contrasts perfectly with the Concords' zingy acidity.

- **1 cup (175 grams) whole pitted dried dates**
- **1 cup (240 grams) warm water (105°F/40°C to 110°F/43°C)**
- **3 cups (375 grams) all-purpose flour**
- **2 teaspoons (10 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ teaspoon (1 gram) ground cinnamon**
- **¼ teaspoon ground allspice**
- **¼ teaspoon ground cloves**
- **1 cup (200 grams) granulated sugar**
- **½ cup (110 grams) firmly packed light brown sugar**
- **¼ cup plus 2 tablespoons (85 grams) vegan butter, softened**
- **¼ cup (57 grams) all-vegetable shortening, softened**
- **1 cup (244 grams) canned pumpkin**
- **Concord Grape Jam (recipe follows)**
- **Drunken Figs (recipe follows)**

1. Preheat oven to 350°F (180°C). Line a 13x9-inch baking pan with parchment paper.
2. In a medium bowl, soak dates in 1 cup (240 grams) warm water for 5 minutes.
3. In a large bowl, whisk together flour, baking powder, salt, cinnamon, allspice, and cloves. Set aside.
4. In the work bowl of a food processor, place sugars, vegan butter, and shortening; pulse until combined. Add pumpkin, dates, and soaking water; pulse until well combined. (Some chunks of dates will remain.) Add pumpkin mixture to flour mixture, whisking until combined. Spoon batter into prepared pan.
5. Bake until a wooden pick inserted in center comes out clean, 30 to 45 minutes. Let cool completely. To serve, place slices of pumpkin bread on top of a generous smear of Concord Grape Jam. Top with Drunken Figs.

Concord Grape Jam

Makes 1½ cups

- **2 cups (180 grams) Concord grapes**
- **⅓ cup (100 grams) granulated sugar**
- **⅓ cup (120 grams) Concord grape juice**
- **1 teaspoon (1 gram) agar powder**
- **1 teaspoon (5 grams) sherry vinegar**
- **½ teaspoon (2 grams) vanilla extract**
- **⅛ teaspoon kosher salt**

1. In the container of a blender, purée grapes. Strain into a medium saucepan, discarding solids. Add all remaining ingredients, and bring to a boil over medium heat. Cook for 5 minutes, whisking frequently. Let cool completely before serving.

Drunken Figs

Makes 2 pints

- **2 pints (600 to 700 grams) ripe or preserved figs, stemmed, quartered, and drained (if preserved)**
- **¼ cup (55 grams) firmly packed light brown sugar**
- **¼ cup (85 grams) agave syrup**
- **¼ cup (60 grams) Madeira wine**
- **1 teaspoon (4 grams) vanilla extract**
- **¼ teaspoon kosher salt**

1. Preheat oven to 400°F (200°C).
2. In a medium bowl, gently toss figs with all remaining ingredients. Arrange on a baking sheet.
3. Bake until figs start to caramelize, 12 to 15 minutes. Let cool slightly.

PRO TIP
Just like when working with regular butter, it's important to start with softened vegan butter. This helps it incorporate more easily in the dry ingredients, preventing overmixing.

CLASSIC SODA BREAD

Makes 1 (8-inch) boule

A traditional take on quick bread, this recipe is brought to life by buttermilk and baking soda. These two ingredients combine to create a crunchy crust and a subtle tartness that's definitely mouthwatering

- **6 cups (750 grams) plus 1 teaspoon (3 grams) all-purpose flour, divided**
- **¼ cup (50 grams) granulated sugar**
- **2 teaspoons (10 grams) baking soda**
- **1½ teaspoons (4.5 grams) kosher salt**
- **2 cups (256 grams) raisins**
- **2½ cups (560 grams) whole buttermilk**
- **¼ cup (57 grams) unsalted butter, melted**

1. Preheat oven to 425°F (220°C). Butter and flour an 8-inch round tall-sided cake pan.
2. In a large bowl, whisk together 6 cups (750 grams) flour, sugar, baking soda, and salt. Stir in raisins. Gradually add buttermilk and melted butter, stirring just until dry ingredients are moistened. Knead dough just until ingredients are combined.
3. On a lightly floured surface, shape dough into a ball. Press into prepared pan. Sprinkle with remaining 1 teaspoon (3 grams) flour. With a sharp knife, score a shallow "X" on top of dough.
4. Bake until golden brown and a wooden pick inserted in center comes out clean, 45 to 50 minutes, loosely covering with foil halfway through baking to prevent excess browning, if necessary. Let cool in pan for 10 minutes.

Note: *Dough will rise 1 to 1½ inches above the rim of the cake pan while baking.*

SAISON PEAR-DATE LOAF

Makes 1 (9x5-inch) loaf

Recipe by Marian Cooper Cairns

Dates, spices, nuts, and pears merge beautifully in this flavorful cake-like loaf. We used highly prized Warren pears, but you can try firm and ripe Seckel or Comice pears as well

- **16 dates, pitted and sliced (89 grams)**
- **1¼ cups (300 gram) room temperature Saison or Hefeweizen beer, divided**
- **2 medium pears (340 grams)**
- **½ cup (113 grams) unsalted butter, melted**
- **2 large eggs (100 grams)**
- **1 teaspoons (8 grams) vanilla extract**
- **2 cups (250 grams) all-purpose flour**
- **½ cup (110 grams) firmly packed light brown sugar**
- **½ cup (57 grams) finely chopped walnuts, toasted**
- **1½ teaspoons (3 grams) ground cinnamon**
- **1 teaspoon (3 grams) kosher salt**
- **1 teaspoon (5 grams) baking powder**
- **1 teaspoon (2 grams) ground ginger**
- **½ teaspoon (2.5 grams) baking soda**
- **½ teaspoon (1 grams) ground nutmeg**
- **2 tablespoons (14 grams) walnut halves (optional)**
- **Honey-Beer Syrup (recipe follows)**

1. Soak dates in ½ cup (120 grams) beer for 15 minutes

2. Cut 2 thin slices from center of each pear. Grate remaining pear on the large holes of a box grater to equal 1½ cups.

3. Preheat oven to 350°F (180°C). Butter and flour a 9x5-inch loaf pan.

4. Drain dates. In the work bowl of a food processor, place dates; process until smooth. Add melted butter, eggs, and vanilla; pulse until combined. Stir in remaining ¾ cup (180 grams) beer.

5. In a large bowl, whisk together flour, brown sugar, walnuts, cinnamon, salt, baking powder, ginger, baking soda, and nutmeg. Add date mixture to flour mixture, stirring just until combined. Fold in grated pears. Pour batter into prepared pan. Arrange pear slices on top of batter. Press walnut halves into batter, if desired.

6. Bake until a wooden pick inserted in center comes out clean, 1 hour and 5 minutes to 1 hour and 20 minutes. Remove from oven, and gradually spoon one-fourth of Honey-Beer Syrup over loaf in pan. Continue to spoon glaze over loaf until all glaze is used, allowing it to soak into loaf after each addition. Let cool completely in pan.

Honey-Beer Syrup

Makes about ¾ cup

- **½ cup (120 grams) Saison or Hefeweizen beer**
- **¼ cup (113 grams) honey**
- **3 tablespoons (42 grams) unsalted butter**

1. In a small saucepan, bring all ingredients to a boil over medium heat. Cook, stirring frequently, until thickened, 4 to 6 minutes. Remove from heat, and use immediately.

Photo by Matt Armendariz

RAINBOW SPRINKLE BREAD WITH BIRTHDAY CAKE CRUMB TOPPING

Makes 1 (9x5-inch) loaf

Recipe by Kevin Masse

To say that I love cake is an understatement—I could eat it every day. Baked in a loaf pan like banana bread, this Rainbow Sprinkle Bread will bring to life all the flavors you remember from childhood birthday parties. You may not need to use all the crumb topping, but I'll let you in on a little secret: It keeps well in the refrigerator for a few days and makes a tremendous topping for vanilla ice cream.

- **1 cup (227 grams) unsalted butter, softened**
- **1½ cups (300 grams) granulated sugar**
- **4 large eggs (200 grams)**
- **1 large egg yolk (19 grams)**
- **1 tablespoon (13 grams) clear vanilla extract***
- **2 cups (250 grams) all-purpose flour**
- **½ teaspoon (1.5 grams) kosher salt**
- **⅓ cup (60 grams) rainbow sprinkles****
- **Birthday Cake Crumb Topping (recipe follows)**

1. Preheat oven to 325°F (170°C). Butter and flour a 9x5-inch loaf pan; line with parchment paper, letting excess extend over sides of pan. Butter and flour again.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs and egg yolk, one at a time, beating well after each addition. Beat in vanilla.

3. In a medium bowl, whisk together flour and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Stir in sprinkles. Pour batter into prepared pan. Sprinkle with half (90 grams) of Birthday Cake Crumb Topping. Reserve remaining topping for another use.

4. Bake until golden brown and a wooden pick inserted in center comes out clean, about 1 hour and 10 minutes. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 3 days.

**Clear vanilla extract actually makes a difference in the color of the bread.*

***We used Betty Crocker Rainbow Sprinkles. These sprinkles' colors don't bleed when stirred into the cake batter.*

Birthday Cake Crumb Topping

Makes about ¾ cup

- **¼ cup (31 grams) all-purpose flour**
- **¼ cup (50 grams) granulated sugar**
- **⅛ teaspoon kosher salt**
- **2 tablespoons (28 grams) cold unsalted butter, cubed**
- **⅓ cup (60 grams) rainbow sprinkles**
- **½ teaspoon (2 grams) clear vanilla extract**

1. In a large bowl, whisk together flour, sugar, and salt. Using your fingers, work in cold butter until mixture has a sandy texture. Add sprinkles and vanilla, and mix with your fingers until small pebble-size crumbs remain. Refrigerate for up to 3 days.

SNICKERDOODLE SWIRL LOAF WITH SALTED PISTACHIOS

Makes 1 (9x5-inch) loaf

Your favorite spiced cookie, now in a quick bread. The crunchy, buttery pistachio streusel topping pushes this loaf straight into the hall of fame.

- **2 cups (250 grams) self-rising flour**
- **1½ cups (300 grams) granulated sugar, divided**
- **1 teaspoon (3 grams) kosher salt, divided**
- **1 cup (240 grams) whole milk, room temperature**
- **¼ cup (56 grams) vegetable oil**
- **1 large egg (50 grams), room temperature**
- **1 tablespoon (6 grams) ground cinnamon**
- **½ cup (57 grams) chopped roasted salted pistachios, divided**

1. Preheat oven to 350°F (180°C). Line a 9x5-inch loaf pan with parchment paper, letting excess extend over sides of pan.

2. In a medium bowl, whisk together flour, 1 cup (200 grams) sugar, and ½ teaspoon (1.5 grams) salt. Add milk, oil, and egg, whisking to combine.

3. In a small bowl, stir together cinnamon and remaining ½ cup (100 grams) sugar.

4. Spread half of batter in prepared pan. Sprinkle with half of cinnamon sugar. Top with ¼ cup (28.5 grams) pistachios; top with remaining batter. Using a knife, swirl batter starting at one end and working toward other using a small folding motion. Top with remaining cinnamon sugar, remaining ¼ cup (28.5 grams) pistachios, and remaining ½ teaspoon (1.5 grams) salt. Using a knife, cut through batter widthwise and then lengthwise to create a swirl on top of loaf.

5. Bake until a wooden pick inserted in center comes out clean, 45 to 50 minutes, covering with foil halfway through baking to prevent excess browning. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.

CARAMELIZED ONION, POLENTA, AND FRESH HERB OLIVE OIL LOAF

Makes 1 (9x5-inch) loaf

This savory edition of our olive oil cake uses polenta to create a distinctly chewy texture similar to cornbread. Sweet caramelized onions and a bouquet of fresh herbs—rosemary, sage, and thyme—make this aromatic loaf a perfect accompaniment to dinner.

- **1 tablespoon (14 grams) unsalted butter**
- **1 pound (455 grams) sweet yellow onions, sliced ¼ inch thick**
- **1 tablespoon (15 grams) white balsamic vinegar**
- **4 large eggs (200 grams)**
- **¾ cup (168 grams) extra-virgin olive oil**
- **¾ cup (180 grams) whole milk**
- **2¼ cups (281 grams) all-purpose flour**
- **½ cup (50 grams) fine-ground polenta**
- **1 tablespoon (2 grams) chopped fresh thyme**
- **1 tablespoon (2 grams) chopped fresh rosemary**
- **1 tablespoon (2 grams) chopped fresh sage**
- **2¼ teaspoons (11.25 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **½ teaspoon (1 gram) ground black pepper**
- **Crème fraîche, to serve**
- **Garnish: extra-virgin olive oil, ground black pepper**

1. Preheat oven to 350°F (180°C). Butter and flour a 9x5-inch loaf pan.

2. In a medium skillet, heat butter over medium heat. Add onions; cook until translucent and softened, about 10 minutes. Reduce heat to low, and cook until onions turn a very dark golden-brown color, about 2 hours, stirring every 10 minutes the first hour and every 5 minutes the second hour. (Be careful not to let onions burn.) When nearing the end of the second hour, stir and scrape any browned bits from bottom of pan. Increase heat to medium, and stir in vinegar, scraping browned bits from bottom of pan. Stir onions, and set aside to let cool.

3. Place eggs in the bowl of a stand mixer fitted with the whisk attachment. With mixer on high speed, add oil in a slow, steady stream until combined. Add milk, beating until combined.

4. In a medium bowl, whisk together flour, polenta, thyme, rosemary, sage, baking powder, salt, and pepper. With mixer on low speed, gradually add flour mixture to egg mixture, beating until combined. Fold in caramelized onions. Pour batter into prepared pan.

5. Bake until a wooden pick inserted in center comes out clean, 50 to 55 minutes. Let cool in pan for 5 minutes. Remove from pan, and let cool completely on a wire rack. Serve with crème fraîche, and garnish with a drizzle of olive oil and a sprinkle of pepper, if desired. Store at room temperature wrapped in foil.

VANILLA CHAI-SPICED MINI LOAVES

Makes 4 (5½x3-inch) loaves

Aromatic, warm, and cutely proportioned, these chai-scented mini loaves are like a comforting cup of tea—only, this cuppa is taken with a vanilla bean-flecked frosting on top.

- **1¼ cups (270 grams) whole milk, room temperature**
- **6 chai tea bags**
- **1½ cups (330 grams) firmly packed light brown sugar**
- **¾ cup (180 grams) applesauce**
- **3 large eggs (150 grams), room temperature**
- **1 tablespoon (13 grams) vanilla extract**
- **1 vanilla bean, split lengthwise, seeds scraped and reserved**
- **3 cups (375 grams) all-purpose flour**
- **1½ tablespoons (22.5 grams) baking powder**
- **1½ tablespoons (9 grams) ground cinnamon**
- **1½ teaspoons (3 grams) ground ginger**
- **1½ teaspoons (3 grams) ground cardamom**
- **1½ teaspoons (3 grams) ground allspice**
- **1¼ teaspoons (3 grams) kosher salt**
- **¾ teaspoon (1.5 grams) ground black pepper**
- **Vanilla Bean-Cream Cheese Glaze (recipe follows)**

1. Preheat oven to 350°F (180°C). Spray 4 (5½x3-inch) loaf pans with cooking spray.
2. In a large microwave-safe bowl, microwave milk on medium-high in 15-second intervals, stirring between each, until it starts to steam. Add tea bags, and let steep for at least 6 minutes.
3. Remove tea bags, and press out any remaining liquid with a spoon. Whisk in brown sugar, applesauce, eggs, vanilla extract, and vanilla bean seeds. Add flour, baking powder, cinnamon, ginger, cardamom, allspice, salt, and pepper, stirring just until moistened. Divide batter among prepared pans.
4. Bake for 30 minutes. Loosely cover with foil, and bake until a wooden pick inserted in center comes out clean, 15 to 20 minutes more. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on a wire rack. Spoon Vanilla Bean-Cream Cheese Glaze over cooled loaves.

Vanilla Bean-Cream Cheese Glaze

Makes about 2 cups

- **1 cup (225 grams) cream cheese, softened**
- **1 cup (120 grams) confectioners' sugar**
- **¼ cup (60 grams) whole milk, room temperature**
- **1 vanilla bean, split lengthwise, seeds scraped and reserved**
- **¼ teaspoon (1 gram) vanilla extract**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until creamy, 3 to 5 minutes. Gradually add confectioners' sugar, beating until smooth. Add milk, vanilla bean seeds, and vanilla extract, beating until combined.

PRO TIP
Use the leftover vanilla bean to make vanilla sugar. Place the split vanilla bean in 2 cups (400 grams) of granulated sugar, and store in an airtight container.

cover recipe

ZUCCHINI BANANA BREAD

Makes 1 (9x5-inch) loaf

Zucchini brings extra moisture to this classic quick bread, making for a more tender crumb than you'd find in standard banana bread. A medley of warm spices complements both the banana and summer squash beautifully

- ½ **cup (113 grams) unsalted butter, softened**
- ¾ **cup (150 grams) granulated sugar**
- 2 **large eggs (100 grams)**
- 2 **cups (250 grams) all-purpose flour**
- 1 **teaspoon (5 grams) baking powder**
- 1 **teaspoon (5 grams) baking soda**
- 1 **teaspoon (3 grams) kosher salt**
- ½ **teaspoon (1 gram) ground cinnamon**
- ¼ **teaspoon ground nutmeg**
- 1½ **cups (341 grams) mashed ripe banana (about 3 medium bananas)**
- 1 **cup (110 grams) grated zucchini**
- 1 **teaspoon (4 grams) vanilla extract**
- 1 **banana (124 grams), halved lengthwise**
- 1 **teaspoon (4 grams) produce protector***
- 1 **teaspoon (5 grams) water**

1. Preheat oven to 350°F (180°C). Butter and flour bottom of a 9x5-inch loaf pan
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition
3. In a medium bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, and nutmeg. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Beat in mashed banana, zucchini, and vanilla. Spoon batter into prepared pan, smoothing top with an offset spatula. Place banana halves, cut side up, on top of batter.
4. In a small bowl, combine produce protector and 1 teaspoon (5 grams) water. Brush mixture onto cut side of bananas to retain color
5. Bake until a wooden pick inserted in center comes out clean, about 1 hour and 10 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container at room temperature for up to 3 days

**We used Ball Fruit-Fresh Produce Protector*

PRO TIP
If using zucchini out of season, gently press grated zucchini with paper towels to soak up excess moisture before using

WHOLE WHEAT QUICK BREAD

Makes 1 (8x4-inch) loaf

Studded with cranberries, currants, and walnuts, this hearty loaf will become your go-to breakfast. Served warm with a pat of butter, it'll taste twice as sinful as it actually is.

- **¾ cup (180 grams) sour cream, room temperature**
- **½ cup (120 grams) applesauce**
- **½ cup (73 grams) firmly packed light brown sugar**
- **¼ cup (85 grams) maple syrup**
- **2 large eggs (100 grams), room temperature**
- **1 teaspoon (4 grams) vanilla extract**
- **1 cup (125 grams) all-purpose flour**
- **1 cup (130 grams) white whole wheat flour**
- **1½ teaspoons (7.5 grams) baking powder**
- **1 teaspoon (2 grams) ground cinnamon**
- **¾ teaspoon (2.25 grams) kosher salt**
- **½ teaspoon (2.5 grams) baking soda**
- **8 tablespoons (64 grams) dried cranberries, divided**
- **8 tablespoons (64 grams) dried currants, divided**
- **8 tablespoons (56 grams) chopped walnuts, divided**

1. Preheat oven to 350°F (180°C). Butter an 8x4-inch loaf pan.

2. In a large bowl, whisk together sour cream, applesauce, brown sugar, maple syrup, eggs, and vanilla. Add flours, baking powder, cinnamon, salt, and baking soda, whisking just until combined. Fold in 7 tablespoons (56 grams) cranberries, 7 tablespoons (56 grams) currants, and 7 tablespoons (49 grams) walnuts. Pour batter into prepared pan. Sprinkle with remaining 1 tablespoon (8 grams) cranberries, remaining 1 tablespoon (8 grams) currants, and remaining 1 tablespoon (7 grams) walnuts.

3. Bake until a wooden pick inserted in center comes out clean, 1 hour and 15 minutes to 1 hour and 20 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

ROSEMARY PARMESAN SODA BREAD

Makes 1 (8- nch) boule

The divine pairing of fresh Parmesan and rosemary strikes a perfect balance between the simple ingredients and deliciously complex flavors in this savory take on tradition.

- **4½ cups (563 grams) all-purpose flour**
- **2 tablespoons (24 grams) granulated sugar**
- **4 teaspoons (2.5 grams) chopped fresh rosemary**
- **2 teaspoons (6 grams) kosher salt**
- **1½ teaspoons (7.5 grams) baking soda**
- **¼ teaspoon ground black pepper**
- **1¼ cups (125 grams) grated Parmesan cheese**
- **1¾ cups (420 grams) whole buttermilk**
- **¼ cup (57 grams) unsalted butter, melted**
- **1 large egg (50 grams)**
- **1½ teaspoons (4.5 grams) flaked sea salt**

1. Preheat oven to 425°F (220°C). Line a rimmed baking sheet with parchment paper.

2. In a large bowl, whisk together flour, sugar, rosemary, salt, baking soda, and pepper. Stir n cheese

3. In a medium bowl, whisk together buttermilk, me ted butter, and egg. Gradually add buttermilk mixture to flour mixture, stirring just unt dry ingred ents are moistened. Knead dough just unti ingred ents are combined.

4. On a lightly floured surface, shape dough into a ba l. Place on prepared pan, press ng to flatten dough into a 7-inch circle, 1½ inches thick. W th a sharp knife, score a shal ow "X" on top of dough. Sprinkle with flaked salt.

5. Bake unt golden brown and a wooden pick inserted in center comes out c ean, 35 to 40 minutes, loose y cover ng with foil to prevent excess brown ng, if necessary. Let cool on pan for 10 minutes

STRAWBERRY CUCUMBER BREAD

Makes 1 (9x5-inch) loaf

Ripe strawberries and fresh cucumbers are stirred into the batter to create a bread that's light enough for a morning snack but sweet enough to be an afternoon treat.

- **½ cup (160 grams) strawberry preserves**
- **1 tablespoon (8 grams) cornstarch**
- **1 tablespoon (15 grams) fresh lemon juice**
- **½ cup (113 grams) clarified butter, softened**
- **1 cup (200 grams) granulated sugar**
- **2 large eggs (100 grams)**
- **1 teaspoon (4 grams) vanilla extract**
- **¼ teaspoon (1 gram) almond extract**
- **2 cups (250 grams) all-purpose flour**
- **1 teaspoon (5 grams) baking powder**
- **½ teaspoon (2.5 grams) baking soda**
- **½ teaspoon (1.5 grams) kosher salt**
- **2 cups (250 grams) grated and well-drained cucumber**
- **½ cup (57 grams) chopped walnuts**
- **½ cup (85 grams) sliced fresh strawberries, divided**

1. In a small saucepan, cook strawberry preserves, cornstarch, and lemon juice over medium heat until slightly thickened, about 5 minutes. Let cool completely.

2. Preheat oven to 325°F (170°C). Butter and flour a 9x5-inch loaf pan.

3. In the bowl of a stand mixer fitted with the paddle attachment, beat clarified butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in extracts.

4. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Stir in cucumber, walnuts, and ¼ cup (42.5 grams) strawberries. Spoon half of batter into prepared pan; top with strawberry preserves mixture. Add remaining batter, and top with remaining ¼ cup (42.5 grams) strawberries.

5. Bake until a wooden pick inserted in center comes out clean, 1 hour to 1 hour and 15 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Wrap in plastic wrap, and store at room temperature for up to 1 week.

WALNUT GOLDEN RAISIN SODA BREAD

Makes 1 (10-inch) boule

Earthy walnuts and sweet golden raisins add texture and a hint of sweetness to this classic, which gets extra depth from whole wheat flour as well as sunflower and pumpkin seeds.

- **4½ cups (563 grams) plus 1 teaspoon (3 grams) all-purpose flour, divided**
- **1½ cups (195 grams) whole wheat flour**
- **⅓ cup (100 grams) granulated sugar**
- **1 tablespoon (15 grams) baking soda**
- **2 teaspoons (6 grams) kosher salt**
- **1½ cups (192 grams) golden raisins**
- **1 cup (113 grams) chopped walnuts**
- **2 cups plus 2 tablespoons (510 grams) whole buttermilk**
- **6 tablespoons (84 grams) unsalted butter, melted**
- **1 tablespoon (9 grams) sunflower seeds**
- **1 teaspoon (3 grams) pumpkin seeds**

1. Preheat oven to 425°F (220°C). Butter and flour a 10-inch cast-iron skillet.

2. In a large bowl, whisk together 4½ cups (563 grams) all-purpose flour, whole wheat flour, sugar, baking soda, and salt. Stir in raisins and walnuts. Gradually add buttermilk and melted butter, stirring just until dry ingredients are moistened. Gently knead dough 3 to 4 times until ingredients are combined.

3. On a lightly floured surface, shape dough into a ball. Press into prepared pan. Sprinkle with sunflower seeds, pumpkin seeds, and remaining 1 teaspoon (3 grams) all-purpose flour. With a sharp knife, score a shallow "X" on top of dough.

4. Bake until golden brown and a wooden pick inserted in center comes out clean, 35 to 40 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes.

ROSEMARY CHEDDAR BREAD

Makes 1 (8x4-inch) loaf

Herbaceous and cheesy, this cheddar-packed, crisp-topped quick bread will steal the spotlight of any weeknight—or weekend—dinner.

- **1 cup (240 grams) whole milk, room temperature**
- **½ cup (120 grams) sour cream, room temperature**
- **¼ cup (57 grams) unsalted butter, melted and slightly cooled**
- **1 large egg (50 grams), room temperature**
- **3 cups (375 grams) all-purpose flour**
- **1½ cups (150 grams) shredded Cheddar cheese**
- **1½ tablespoons (22.5 grams) baking powder**
- **1½ tablespoons (3 grams) chopped fresh rosemary**
- **2 teaspoons (6 grams) kosher salt**
- **⅛ teaspoon ground red pepper**

1. Preheat oven to 350°F (180°C). Butter an 8x4-inch loaf pan.

2. In a large bowl, whisk together milk, sour cream, melted butter, and egg. Add flour and all remaining ingredients, stirring just until dry ingredients are combined. Spoon batter into prepared pan.

3. Bake until a wooden pick inserted in center comes out clean, 1 hour and 30 minutes to 1 hour and 40 minutes. Let cool in pan for 10 minutes. Serve warm or at room temperature.

APPLE GUINNESS CHEDDAR SODA BREAD

Makes 1 (10x5-inch) loaf

It's a given: You can't have Irish soda bread without Guinness. Along with incorporating the signature dry stout, this recipe pairs the earthy tang of sharp Cheddar cheese with the tart crunch of Granny Smith apples.

- **½ cup (110 grams) plus 2 tablespoons (28 grams) firmly packed light brown sugar, divided**
- **1½ tablespoons (22.5 grams) apple cider vinegar**
- **1¾ cups (324 grams) finely chopped Granny Smith apple**
- **4 cups (500 grams) plus 1 teaspoon (3 grams) all-purpose flour, divided**
- **2¼ teaspoons (11.25 grams) baking soda**
- **1½ teaspoons (4.5 grams) kosher salt**
- **1½ cups (150 grams) finely shredded sharp Cheddar cheese**
- **1 cup (240 grams) Guinness beer**
- **½ cup (76 grams) unsalted butter, melted**
- **¼ cup (60 grams) whole buttermilk**
- **2 teaspoons (4 grams) old-fashioned oats**

1. Preheat oven to 425°F (220°C). Butter and flour a 10x5-inch loaf pan.

2. In a medium bowl, whisk together 2 tablespoons (28 grams) brown sugar and vinegar. Stir in apple, and let stand for 5 minutes.

3. In a large bowl, whisk together 4 cups (500 grams) flour, baking soda, salt, and remaining ½ cup (110 grams) brown sugar. Stir in apple mixture and cheese. Gradually add beer and melted butter. Stir in buttermilk just until dry ingredients are moistened. Gently knead dough 3 to 4 times until ingredients are combined.

4. Shape dough into a log, and press into prepared pan. With a sharp knife, score a shallow line on top of dough. Sprinkle with oats and remaining 1 teaspoon (3 grams) flour.

5. Bake until golden brown and a wooden pick inserted in center comes out clean, 45 to 50 minutes, loosely covering with foil halfway through baking to prevent excess browning, if necessary. Let cool in pan for 10 minutes.

PRO TIP
The apple cider vinegar keeps your apples from turning red during the baking process. It also reacts with baking soda, creating carbon dioxide and giving your bread extra rise.

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